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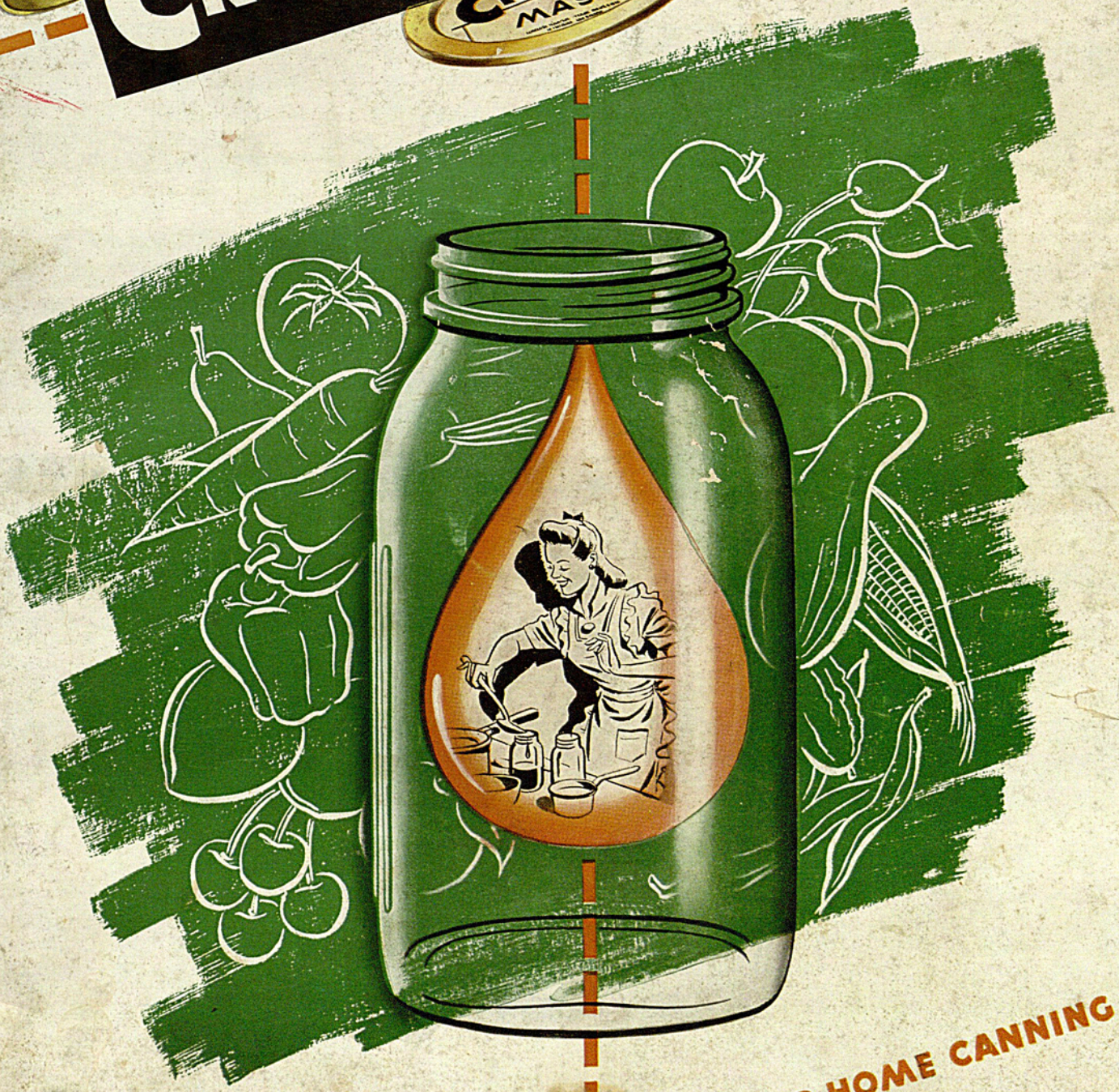
(1948)

CROWN



IDEAS FOR HOME CANNING

CROWN

IDEAS FOR HOME CANNING has been designed as a tribute to the talents of the American Homemaker whose ingenuity and industry have made her table the most bountiful yet the most economical in all the world. Appropriately CROWN has compiled recipes and instructions of value to those who aim to conserve food through Home Canning. The veteran canner will find here the best in recipes—old favorite as well as ingenious new food combinations—all tested and approved in CROWN'S Model Kitchen. The beginner will find this a practical introduction to the art of canning as it has been developed over a period of many years. For all, this is a guide to savings in time, food and money.

CROWN looks upon this manual as the contribution of CROWN patrons who have unselfishly offered their suggestions and earnestly submitted their questions. We hope they will continue to assist us or look to us for assistance. In return we pledge ourselves to give them the best in Home Canning supplies.

CROWN

Crown Cork Specialty Corporation
Decatur, Illinois
Division of
Crown Cork and Seal Company, Inc.

Price Twenty-Five Cents

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CROWN *What you should know....*

Home canning is your best means of preserving food. Without any particular additional utensils, you can save money and time—and serve your family the best in foods. Canning is an easy process for all housewives. Since heat kills or renders inert the organisms which cause decay, any family can have good canned home products by sterilizing foods. Once this is accomplished all that is needed is to keep this sterile food sealed for later use. CROWN jars, lids, bands and equipment will do this job for you.

WORDS AND TERMS

Acid foods are tomatoes, fruits, rhubarb, sauerkraut, ripe pimentoes and green peppers.

Bacteria, molds and yeasts are tiny organisms which cause spoilage. Sterilization and processing kill or arrest the growth of these elements.

Brine used for pickling is made (standard 10 per cent) by dissolving 1 pound salt in 4½ quarts water. Use refined bag salt for making brine.

Botulinus poison is deadly though it may be odorless and tasteless. WARNING: Always boil vegetable, meat and other non-acid home canned foods for 15 minutes before tasting. Boiling destroys this dangerous toxin.

Cold pack means packing food in its raw form into canning jars.

Enzymes affect food age by helping them to ripen and decay; blanching or pre-cooking serves to arrest the progress of enzymes.

Flat sour occurs if old foods are canned, if pre-cooked foods are allowed to stand too long before processing, or if processed foods cool too slowly. Avoid this type of spoilage by always using fresh foods and doing your canning job quickly.

Hermetically sealed means that your jars are absolutely air tight. Put your CROWN lid in place and screw the band firmly. The vacuum created by the cooling of the hot food completes the seal.

Head space is left at the top of the jar when filling (usually from ½ to 1 inch).

Hot pack means packing foods which have been pre-cooked.

Jam stretchers are fruits which are added to the main fruit to obtain a larger amount of jam. Fruits low in pectin are often helped by the addition of apples or currants.

Low acid foods are vegetables, meats, fish, poultry, game, soups.

Pre-cooking means boiling for a short time until thoroughly heated. This time is longer than blanching which is a short boiling or steam period.

Processing is the term used when heat is applied to products in jars.

Pasteurization is the partial sterilization of foods which destroys certain undesirable bacteria (about 131-158° F).

Pectin is found in some fruits. It is the substance in the preservation of fruits which makes things "jell."

Sterilization frees foods from organisms which cause spoilage.

Sealing occurs with CROWN jars and lids when the band is screwed down tight and when a vacuum is created by hot foods cooling.

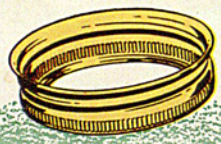
Spoilage is a form of fermentation caused by the action of bacteria, etc.

Syrup is a concentrated solution of sugar and water, (corn syrup or honey and water) used in canning fruits. The thickness of the syrup depends on the sugar content and time of boiling.

Spiced means that the foods have been made more pungent or fragrant by the addition of various spices such as nut meg, cloves, etc.

Stock is the rich extract of the soluble parts of meat, fish, poultry, etc., used as a basis for soups or gravies.

Vacuum is created in jars when foods cool leaving a partial gap or air space. You can test your canned foods in CROWN jars by listening to the sound of a tap on the lids.



HOME CANNING TIPS

Your adventure in home canning will be most successful if you realize that it is only for your benefit. In other words—can only the things you want and in the quantity you want. Don't be influenced by the canning plans of others; do the foods you want. Don't be a victim of too much canning. It may look easy or pleasant to put up a quantity of food. Remember to do only what you need, and in small, easy stages.

Don't expect any better quality than the foods or the workmanship you put into your job. Only excellent foods will become excellent canned goods. A little experience will show you what foods best serve your purposes. In some cases you may chose slightly un-ripe foods for best results; never use over-ripe foods.

Don't delay in getting your canning done after the food comes from the garden. Speed is essential for good results. Clean all foods well; sterilize everything completely; avoid crowding your cooking equipment or your jars. Always process your foods the full time specified. Seal with CROWN, and seal well. Don't fuss over your seal.

HINTS FOR SUCCESSFUL CANNING

1. A common cause of spoilage is lack of cleanliness. All the equipment you use and the general surroundings of the canning area should be kept as sterilized as possible. Keep your food and utensils, jars and lids, away from dust and flies.

2. Follow the instructions given under methods of canning. Do each recipe, every canning operation, with care, whether it is the first or the hundredth time. Do not pack your jars too full or tight; use enough liquid; keep things clean to prevent bacteria growth.

3. Foods have a better color and flavor when there is enough liquid, but do not open your jars to replace the liquid which has disappeared. For best results use tender, fresh foods, hot pack, pack loosely; leave 1 inch head space, remove air bubbles (if cold pack), follow canners instructions. Process at an even rate of speed in boiling water bath or pressure cooker.

4. Some fruits and vegetables change color. The enzymes in food are the chief cause, and they are especially active in color change, when fruit is exposed to air. Keep such foods from the air: (a) put apples, pears and peaches into salt vinegar solution as they are peeled; (b) pack hot; (c) pack in a liquid or syrup to cover; (d) process immediately after packing in jar; (e) use jars which are already sterilized and still hot.

5. Murky vegetable liquid is caused in various ways. You may be canning food which is too mature; you may be over-processing or using salt which has a starch filler. Perhaps your water is hard. Food which is spoiled shows murky liquid in the jar. Be careful, boil minutes before tasting.

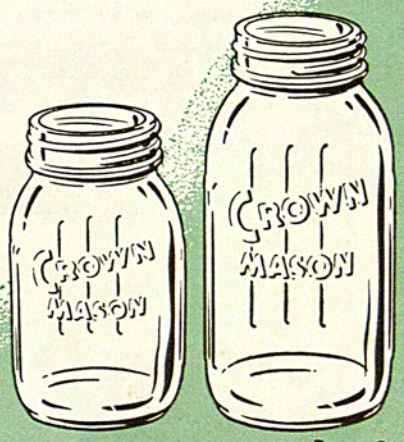
6. Can foods in small quantities, preferably from your own garden, while in prime condition. Don't lose valuable food, because of errors or oversights, when trying to do too much at once.

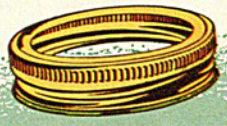
7. Select and prepare your foods carefully. Remove undesirable parts of all foods, but be especially careful in the handling of fruits to minimize crushing. Peel fruits very thin. The best parts of the fruit are near the surface of the skin.

8. You will find a certain variety in precooking and processing times. In all cases follow instructions. Your food may spoil if you cut the times or vary the length of preparation.

9. For perfect sealing always clean the edges of your jars with a clean cloth. Remove all food particles. Then remove the CROWN lids from the sterilizing water and place on the top. Screw the CROWN band on tight by hand. That is the last time you tighten the band. Keep jars hot until all of the batch is ready for processing. Process as quickly as possible. (See instructions for various methods).

10. Set jars out to cool, but do not bump the jars or turn them upside down. Remove the bands and test the vacuum seal. Do not tighten the band after the first time. Cool as quickly as possible to prevent additional cooking in hot jars, but do not place jars in a draft. Label and store carefully in a dark, cook, even temperature.





CROWN

Canning Methods

OPEN KETTLE METHOD

Use this method principally for fruits, tomatoes and fruit products, such as jam, preserves, marmalade and jelly.

Sterilization of jars and utensils for at least 10 minutes in clean water is required in the open kettle method. Hold all jars in this boiling water until ready to use. Allow 5 minutes to sterilize caps.

Fruits preserved by the open kettle method are thoroughly cooked to kill bacteria in an open utensil. The fruit is packed boiling hot into sterile CROWN jars and sealed immediately.

Here are the canning steps you follow:

1. Select only the freshest, best products to preserve.
2. Check jar edges; discard all jars with sharp edges, nicks or flaws.
3. Clean and sterilize (10 minutes) CROWN jars. Keep in hot water until used. Sterilize lids.
4. Cook completely as directed.
5. Fill one sterile jar at a time to about 1 inch from top.
6. Wipe top clean. Make sure no food remains on sealing surfaces.
7. Apply lid and seal with metal band immediately. Tighten by hand.
8. Set in an upright position on a covered surface to cool.

COLD PACK METHOD

Use this method for non-acid vegetables and meats; it may also be used for acid vegetables and fruits. Any container (at least 12 inches deep) can be used to process food by boiling. Such a utensil should have a lid and a rack or basket to keep the jars off the bottom.

Have water hot, but not boiling, before putting in filled jars. Lower prepared jars in slowly so that they do not break. Add more hot water when necessary to cover tops of jars about 2 inches.

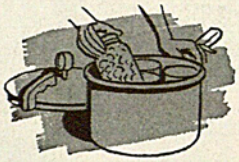
Foods can be packed two ways: Cold pack or hot pack. When using the "cold pack," you put cold (uncooked) products into sterile CROWN jars and process (cook). Many foods are packed raw; others are blanched (scalded) to remove skins before canning.

HOT PACK METHOD

The "hot pack" calls for a period of precooking (boiling) before packing into sterilized CROWN jars for processing. Hot pack is generally considered more satisfactory.

Here are the canning steps you follow:

1. Select only the freshest, best products to preserve.
2. Check jar edges; discard all jars with sharp edges, nicks or flaws.
3. Clean CROWN jars and lids.
4. Prepare products as directed (whichever packing method you choose).
5. Pack products in jars to within 1 inch of top. Cover with liquids as directed.
6. Wipe top clean. Make sure no food remains on sealing surfaces.
7. Apply lid and seal with metal band immediately. Tighten by hand.
8. Process the food the required length of time.
9. Set in upright position on a covered surface to cool.



PRESSURE COOKER METHOD

Use this method for processing vegetables, meats and non-acid foods, either by cold or hot pack. Because of its high temperatures there is no safer way to process your food. All you need is a pressure cooker, with bottom rack, steam tight cover, petcock and gauge.

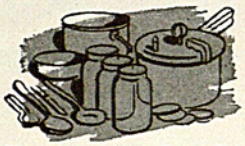
Prepare jars for this method by preheating before putting into cooker. Place rack in position and all about 2 inches of boiling water to cover bottom. When jars are filled, place in cooker so that they do not touch. Adjust pressure cooker cover and secure clamps or bands. Leave petcock open until steam has spurted from it for about 7 minutes. Close petcock and watch pressure gauge. As soon as proper pressure is reached, keep it uniform and begin to count your processing time.

Remove cooker from heat when time has elapsed. Allow to cool (pressure return to zero on gauge); then open petcock slowly. Remove jars.

Here are the canning steps you follow:

1. Select only the freshest, best products to preserve.
2. Check jar edges; discard all jars with sharp edges, nicks or flaws.
3. Clean CROWN jars and lids.
4. Prepare product as directed (hot or cold pack, as you choose).
5. Pack product in jars to within 1 inch of top. Cover with liquids as directed.
6. Wipe top clean. Make sure no food remains on sealing surfaces.
7. Apply lid and seal with metal band immediately. Tighten by hand.
8. Process the food the required length of time.
9. Set in an upright position on a covered surface to cool.

Warning: Do Not Use Oven Canning with Crown Mason Jars!!! Jars May Burst and Serious Damage or Injury May Result!!!



GETTING READY TO CAN

For best results plan your home canning like a modern production operation in a factory. Outline in your mind the steps and procedures to be followed; then arrange your working steps to permit easy movement in sequence from one step to the next. Work smoothly to save time and energy.

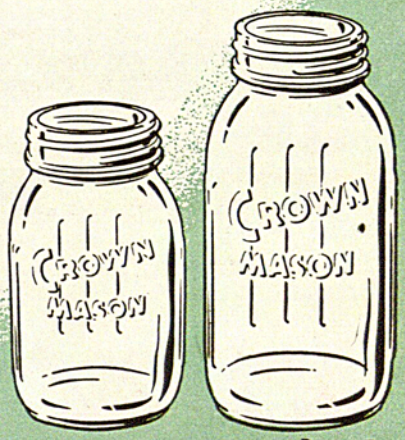
It will save time if you really get ready before you start to can. First assemble the utensils and jars you believe you will use for the day. Clean the jars and tools. Place them in the best location in your working space so that no time will be wasted. Get your boiler or cooker ready.

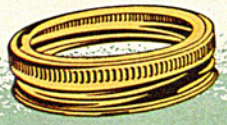
Here is equipment usually needed for canning:

- Sharp paring knives
- Cutting knife
- Kitchen shears for cutting and shredding foods
- Long handled spoons
- Ladle or dipper
- Standard measuring cups and spoons; glass quart measure with markings
- Clean cloths for wiping jars, table tops, etc., (do not use a dishcloth)
- Pail and newspapers for removing waste materials.
- Spatulas and paddles
- Vegetable brush
- Food tongs for handling hot foods and lids
- Funnel and skimmer
- Cheese cloth for blanching and straining; also a strainer, or bag for jellies
- Colander and bowls
- Shallow pans for pre-cooking and preserving kettle, 3-4 quart size
- Tongs for placing jars; pot holders and clean canvas gloves
- Rack covered with cloth or paper for cooling jars after processing.
- Clock

Get your jars and lids ready, too. Examine jars for cracks and bad edges. Discard any that are rough for they will not seal properly. Wash all these in soapy water and rinse. If you use the boiling water bath or pressure cooker, it will not be necessary to do more than place the jars and lids into boiling water 3 to 5 minutes. For the open kettle method be sure to boil jars for 20 minutes and lids for 5 minutes.

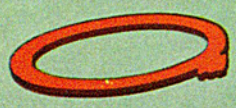
It is important that foods be placed in jars as soon as possible after they are brought from the garden or market. Speedy preparation makes better canned foods. Assemble the raw food to be prepared. Clean it and prepare it as directed in the recipe you are following.

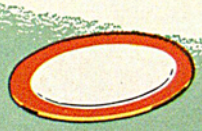




CANNING BUDGET PLAN

PRODUCT	NUMBER TIMES SERVED (during 36 weeks)	APPROXIMATE SIZE SERVING	AMT. NEEDED FOR ONE PERSON	AMT. NEEDED FOR FAMILY OF 5
Fruits & juices	5 per week	1 cup	45 quarts	225 quarts
Tomatoes & juice (Can more if fruit crop is short)	3 per week	½ cup	12½ quarts	67½ quarts
Beans, Green	2 per week	½ cup	9 quarts	45 quarts
Beans, Lima or shelled	1 per week	½ cup	4½ quarts	22½ quarts
Beets	1 per week	½ cup	4½ quarts	22½ quarts
Corn	2 per week	½ cup	9 quarts	45 quarts
Carrots	1 per week	½ cup	4½ quarts	22½ quarts
Greens, all kinds	2 per week	½ cup	9 quarts	45 quarts
Peas	1 per week	¼ cup	2¼ quarts	11¼ quarts
Soup Mixture	2 per week	1 cup	18 quarts	90 quarts
Meats	3 per week	½ cup	13½ quarts	67½ quarts
Preserves, Jams	6 per week 52 weeks	1 tbs	9¼ quarts	48 quarts
Relishes	3 per week 52 weeks	1 tbs	3 quarts	15 quarts
Pickles, Vegetable	2 per week 52 weeks		4 quarts	20 quarts
Pickles, Fruit	2 per week 52 weeks		4 quarts	20 quarts
Mincemeat	1 per week 16 weeks	½ cup	2 quarts	10 quarts
Miscellaneous—Asparagus, Okra, Snap Peas, Succotash, etc. (not common to all parts of country)	5 per week	½ cup total	22½ quarts	112½ quarts
		TOTAL	178 quarts	890 quarts





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HIGH ALTITUDE PROCESSING TABLE

PRESSURE COOKER

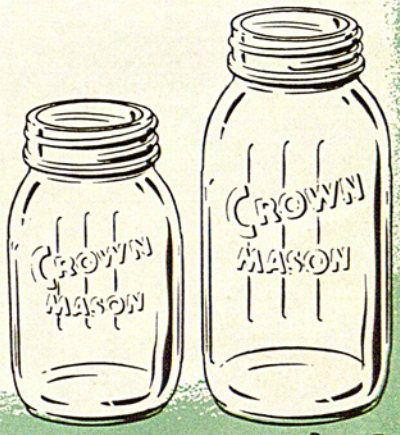
ELEVATION	PRESSURE USED FOR VEGETABLES	PRESSURE USED FOR MEAT
2,000 feet	10 pounds	10 pounds
3,000 feet	10 pounds	10 pounds
4,000 feet	11 pounds	11 pounds
5,000 feet	11 pounds	11 pounds
6,000 feet	12 pounds	12 pounds
7,000 feet	12 pounds	12 pounds
8,000 feet	13 pounds	13 pounds

WATER BATH CANNER

2,000 feet	Process 20% longer than time given in tables and recipes (example 50 minutes: 20% of 50 minutes is 10; therefore, processing time equals 60 minutes)
3,000 feet	Process 40% longer than time given in tables and recipes
4,000 feet	Process 60% longer
5,000 feet	Process 80% longer
6,000 feet	Process 100% longer
7,000 feet	Process 120% longer
8,000 feet	Process 140% longer

Here is a handy chart to show approximate yields from certain quantities of food. This information will help you gather the right number of jars for each operation.

Apples	1 bushel yields 30 pints
Asparagus	12# yields 6 pint stalks or 2 pints cut
Beans, Lima	1 bushel yields 16 pints
Beets	1 bushel yields 40 pints cut in thin slices
Blackberries	1 bushel yields 32 pints
Carrots	1 bushel yields 40 pints
Cherries	9 baskets yields 2 pint jars pitted or 7 pints whole
Corn	100 ears yield about 14 pints
Greens	1 bushel yields 13 pints
Peaches	1 bushel yields 20 to 22 quart jars
Peas	1 bushel (filled pods) yields 14 pint jars
Pineapples	12 pineapples yield 30 pint jars
Plums	1 basket (14#) yields 25 pints
Strawberries	1 crate of quarts yields 26 pints canned or about 30 glasses of jams
Tomatoes	1 bushel yields 18 quarts
Beans, string	1 bushel yields 19 quarts



Fruits and Tomatoes

TIMETABLE FOR PROCESSING FRUITS

PRODUCT	SYRUP	PACK	BOILING WATER BATH
Apples		Hot	15 minutes
Apricots	Medium	Hot Cold	20 minutes 25 minutes
Berries, all	Medium	Hot Cold	5 minutes 20 minutes
Cherries	Medium	Hot Cold	15 minutes 20 minutes
Currants	Medium	Hot Cold	5 minutes 20 minutes
Figs		Hot	60 minutes
Grapes	Light	Hot Cold	10 minutes 20 minutes
Peaches	Heavy	Hot Cold	20 minutes* 25 minutes*
Pears		Hot Cold	20 minutes* 25 minutes
Pineapple	Light	Hot Cold	15 minutes 30 minutes*
Plums	Medium	Hot Cold	15 minutes 20 minutes
Rhubarb	Heavy	Hot Cold	5 minutes 20 minutes
Strawberries	1 cup sugar to each quart	Hot	15 minutes
Fruit Juices	1 cup sugar to each gallon	Hot	20 minutes

*Use slightly longer time for large or hard ripe fruit.

SYRUP FOR FRUITS*

SYRUP	AMOUNT OF SUGAR FOR LIQUID	
Light	1 part sugar to 3 parts water or juice	mix & boil until sugar dissolves
Medium light	1 part sugar to 2 parts water or juice	
Heavy	Equal parts of sugar and water or juice	Keep hot
Extra heavy	2 parts sugar to 1 part water or juice	
Corn Syrup	½ pint corn syrup, 1 pint sugar, ½ pint water, pinch of salt	

*Suit your taste with the kind of syrup you use. All fruits can be canned with plain water or with unsweetened fruit juice. Prepare sweetened or unsweetened fruits the same way. Estimate that ¾ to 1 cup syrup is needed for each quart of fruit.

FRUITS & TOMATOES

APPLES—BAKED

WASH. Core apples and fill with sugar mixed with a small portion of cinnamon. Add enough water to prevent sticking. Bake in shallow pan until tender. Pack whole apples into hot CROWN jars. Cover with hot syrup . . . equal parts of sugar and water, or honey and water. Process 20 minutes in boiling water bath.

APPLES—HOT PACK

WASH, pare, core and halve apples. Place into vinegar-salt water. Prepare syrup (equal parts sugar and water boiled together 2 minutes). Rinse apples. Cook gently in hot syrup 5 to 10 minutes. Pack in layers into hot CROWN jars. Process 15 minutes in boiling water bath.

APPLES—FOR PIES

SAME as for Hot Pack Apples, or slice and cook in syrup (2 parts water, 1 part sugar).

APPLE SAUCE

WASH apples. Pare, core and quarter. Add a little water and cook until soft. Press through strainer or colander. Add sugar to taste and bring to boil. Pack into hot CROWN jars. Process 15 minutes in boiling bath.

APRICOTS—HOT PACK

WASH apricots. Peel if desired, halve and remove seed . . . or pack whole. Simmer in syrup (equal parts sugar and water) 3 to 6 minutes. Pack while boiling hot in CROWN jars. Process 20 minutes in boiling water bath.

BERRIES—COLD PACK

(All berries except strawberries and red raspberries.) Wash ripe, fresh berries. Pick over carefully. Drain and pack tightly into hot CROWN jars. Do not crush. Cover with hot syrup (1 part sugar, 1 part water or juice). Process 20 minutes in boiling water bath.

BERRIES—HOT PACK

(All berries except strawberries and red raspberries). Wash and drain ripe, freshly picked berries. Place layers of berries and sugar in pan. Use ⅓ to ½ cup of sugar to 1 quart berries. Let stand 2 hours. Cook by simmering until berries are cooked through and sugar dissolved. Pack into hot CROWN jars. Process 15 minutes in boiling water bath.

BERRIES—OPEN KETTLE

(All berries except strawberries and red raspberries). Wash and drain. Use ⅓ to ½ cup sugar for each quart berries. Boil ten minutes. Pour hot into hot CROWN jars. Seal immediately.

CHERRIES—COLD PACK

Wash, stem, pit or leave whole. Pack into hot CROWN jars. Cover with hot syrup (1 part sugar, 1 part water for sour cherries, ½ part sugar to 1 part water for sweet cherries). Process 20 minutes in boiling water bath.

CHERRIES—HOT PACK

Wash and pit. Mix ½ to 1 cup sugar with each quart cherries. Let stand 1 to 1½ hours, then simmer for 10 to 12 minutes. Pack into hot CROWN jars. Process 15 minutes in boiling water bath.

CRANBERRY SAUCE

Wash and remove stems. Make syrup by boiling 4 cups sugar, 4 cups water 5 minutes. Add 2 quarts berries to syrup. Boil until skins break. Pack in CROWN jars. Seal immediately.

CURRANTS

(Can by any method used for berries).

FIGS

Use washed ripe fruit. Leave stem ⅛ inch long. Cover with boiling water and boil gently for 10 minutes. Cool for 10 minutes. Drain and cover with syrup (4 cups sugar, 2 quarts water for 6 quarts figs). Cook 30 minutes. Pack into hot CROWN jars. Process 60 minutes in boiling water bath.

FRUIT SALAD — COLD PACK

All kinds of raw fruits can be combined and packed cold in CROWN jars. Pack in fruit, then fill with syrup (2 parts water, 1 part sugar) within 1½ inches of top. Screw cap tightly. Process time necessary for fruit requiring longest processing.

GOOSEBERRIES

Follow recipe for all berries.

GRAPEFRUIT—COLD PACK

Halve grapefruit. Cut out meats. Remove all white pulp. Do not allow peeled grapefruit to stand any length as it will discolor. Solidly pack into CROWN jars. Do not add liquid. Screw cap on tightly. Process in hot water bath 20 minutes.

GRAPES—OPEN KETTLE

Wash and stem grapes. Add 2 cups sugar, 1 cup water to each gallon of grapes. Let come to a boil. Skim off seeds. Boil 5 minutes. Pack hot into hot CROWN jars. Seal immediately

GRAPES—COLD PACK

Wash and stem. Pack tightly into CROWN jars. Do not crush grapes. Fill within 1½ inches of top with syrup (1 part sugar, 2 parts water). Screw cap tightly. Process 20 minutes in boiling water bath.

GUAVAS

Wash, pare and cut in halves. Seeding is optional. Cover with boiling syrup (1 part sugar, 2 parts water). Let stand 30 minutes. Pack into hot CROWN jars. Process 20 minutes in boiling water bath.

HUCKLEBERRIES

(Same as for berries)

NECTARINES

Wash and scald. Cold dip, peal and cut in halves. Pack into hot CROWN jars. Cover with hot syrup (3 parts sugar, 1 part water). Process 20 minutes in boiling water bath.

PEACHES—OPEN KETTLE

Wash and peel. Leave whole or cut in halves or slices. Add peaches to syrup (2 parts sugar, 1 part water). Cook until tender, but not broken. Pack into hot CROWN jars. Cover with boiling syrup. Seal immediately.

PEACHES—COLD PACK

Remove peel and pits from ripe, firm peaches. If peeled, peaches are to be left standing before packing, drop them into slightly salted water to prevent discoloration. Drain. Pack, sliced or halved, into CROWN Jars. Fill to within 1½ inches from top with boiling syrup (2 parts sugar, 1 part water). Process from 20 to 35 minutes in boiling water bath depending on size of fruit.

PEACHES—HOT PACK
1st METHOD

Add peach halves, a few at a time, to syrup (1 or 2 parts sugar, 1 part water). Simmer for 10 to 20 minutes. Pack, cavity side down, into hot CROWN Jars. Cover with syrup in which they were cooked. Process 10 to 20 minutes in boiling water bath.

PEACHES—HOT PACK
2nd METHOD

Add 1 to 1½ cups sugar and 1 cup boiling water to 4 quarts prepared peaches. Cook slowly for 10 to 20 minutes (or until all fruit is hot through and sugar is dissolved). Pack and process as in 1st Method. If not enough liquid remains to cover packed peaches, add boiling water to peaches in jar.

PEACHES—BAKED

Select hard-ripe peaches. Wash and rub off fuzz. Place in pan and add small amount of water. Sprinkle ½ cup of sugar on each dozen peaches. Bake in moderate oven until tender. Pack into hot CROWN Jar. Cover fruit with syrup. Process in boiling water bath for 10 minutes.

PEARS—HOT PACK

Wash, pare and core. If peeled, fruit is to stand before packing, put into slightly salted water to prevent discoloration. Drain and precook 3 to 6 minutes in syrup (1 part sugar, 2 or three parts water). Pack into CROWN Jars and fill to within ½ inch of jar top. Screw top on tight. Process 20 to 25 minutes in boiling water bath.

PEARS—BAKED

Wash and remove blossom ends. Halve but not peel. Place in shallow pan, cut side up. Sprinkle cut side with sugar. Add small amount of water. Bake until nearly ready for serving. Pack into hot CROWN Jars. Cover with syrup (equal parts water and sugar or honey). Process 20 minutes in boiling water bath.

CROWN

PEARS—MINT PEARS

PREPARE, precook and pack as for Hot Pack. Add ½ teaspoon mint extract and desired amount of green coloring. Screw CROWN cap on tightly. Process 10 minutes in boiling water bath.

PINEAPPLE—HOT PACK

PREPARE by peeling, removing eyes, slicing and coring. Precook in syrup 5 to 10 minutes (1 part sugar, 2 parts water). Pack into CROWN Jars; fill to ½ inch of top with syrup. Screw cap on tightly. Process 15 minutes in boiling water bath.

PINEAPPLE—OPEN KETTLE

MIX prepared pineapple with sugar (quarter amount its measure). Let stand 1 hour, then cook until tender. Pack boiling hot into hot CROWN Jars. Seal immediately.

PLUMS—OPEN KETTLE

SELECT firm plums. Wash and remove stems. Prick plums with needle to prevent bursting. Boil in syrup (½ to ¾ cup sugar, ½ cup water). Heat slowly to a boil. Boil 10 to 20 minutes. Pour hot into hot CROWN Jars. Seal immediately.

PLUMS—COLD PACK

PREPARE plums as above. Pack into CROWN Jars and fill to 1½ inches of top with syrup (2 parts water, 1 part sugar). Seal tightly. Process 20 minutes in boiling water bath.

QUINCES

USE firm, ripe fruit. Wash, peel, core and cut into halves and quarters. Cook in small amount of water until tender. Pack into hot CROWN Jars. Cover with syrup (1 part sugar, 1 part water). Process 30 minutes in boiling water bath.

RED RASPBERRIES

RED raspberries may be preserved as any berry. However, to retain color, flavor and shape better, follow instructions for strawberries.

RHUBARB—HOT PACK

WASH, cut stalks in pieces of 1 inch. Do not peel. Place in baking dish. Add 1 cup sugar to each quart rhubarb. Bake in covered dish until tender. Pack rhubarb and syrup into CROWN Jars to within ½ inch of top. Seal tightly. Process in boiling water bath 5 minutes.

RHUBARB—OPEN KETTLE

WASH and cut in inch lengths without peeling. Boil in syrup (1 part sugar, 2 parts water) until tender. Pack boiling hot into CROWN Jars and seal.

STRAWBERRIES

SELECT firm, highly colored berries. Wash, stem and measure. Use 1 to 2 cups sugar to each quart berries. Cover berries with sugar. Let stand at least 2 hours. Simmer 5 minutes without stirring. Cover and let stand overnight. Pack cold berries into hot CROWN Jars. Process 15 minutes in boiling water bath.

TOMATOES

WASH in clear water. Scald ½ minute to remove peel. Plunge in cold water, peel, quarter, core and pack into hot CROWN Jars. Do not add water, press down tomatoes. Add 1 teaspoon salt to taste. Cap and tighten band. Process 35 minutes in boiling water bath; 10 minutes at 10 pounds in pressure cooker.

FRUIT AND TOMATO JUICES

APRICOT NECTAR

WASH selected ripe fruit. Crush fruit and heat slowly to simmering point in a pint of water for each pound of apricots. Strain through double cheesecloth. Bring resulting juice to simmer. Add 2 cups sugar to each gallon strained apricot pulp; stir well until sugar is dissolved. Pour into sterilized CROWN jar. Cap, and tighten band. Process 15 minutes in boiling water bath; 10 minutes at 5 pounds in pressure cooker.

BERRY JUICES

(BLACKBERRIES, Boysenberries, Black Raspberries, Etc.) Wash and crush berries. Simmer until soft. Strain through several layers of cheesecloth. Add 1½ to 2 cups sugar to each gallon. Reheat to simmering. Pour into hot CROWN jars. Process 30 minutes in boiling water bath (175°-185° F.)

BLACKBERRY CORDIAL

SELECT and wash large ripe fruit. Mash and strain without heating through cheesecloth (coarse). Add 2 cups sugar to each quart juice. Tie 1 tablespoon each cloves, allspice, cinnamon, and nutmeg into cloth bag. Simmer together with juice 30 minutes. Bring to boil and pour at once into hot CROWN jars. Put on lid and tighten band. Seal at once.

CIDER

RUN clean, ripe apples through cider mill. Strain. Pour into hot CROWN jars.

CRANBERRY JUICE

TAKE equal quantities of fruit and water and boil until skins burst. Strain through cheesecloth and sweeten to taste. Bring to boil for 2 minutes and pour at once into hot CROWN jars. Tighten band on lid to seal.

FRUIT JUICES
(from canning)

GRAPE JUICE

WASH and stem fresh ripe grapes. Pack 1 cup grapes into a hot quart CROWN jar. Add ½ to 1 cup sugar. Fill jar with boiling water. Process 5 minutes in boiling water bath.

GRAPEFRUIT JUICE

SQUEEZE and strain. Sweeten to taste. Heat to 160° F. Pour into hot CROWN jars. Process 30 minutes in boiling water bath at 170° F.

PEACH NECTAR

SELECT ripe fruit, peel and crush. Add an equal quantity of water and heat slowly to simmering. Press through colander first, then sieve. To each gallon strained pulp add 2 cups sugar and ½ lemon. Reheat until sugar dissolves. Pour into hot CROWN jars. Cap and seal. Process 15 minutes in boiling water bath; 10 minutes at 5 pounds in pressure cooker.

PINEAPPLE JUICE

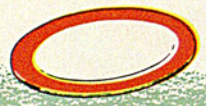
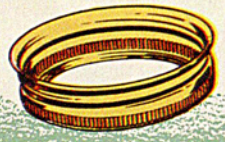
WASH, slice and remove peel. Grind through food chopper. Add ½ as much water. Simmer until fruit is tender. Strain through several folds of cheesecloth. Add 1 cup sugar to each gallon of juice. Heat to simmering. Pour into hot CROWN jars. Process 30 minutes in boiling water bath at 180° F.

STRAWBERRY RHUBARB JUICE

GRIND six pounds of strawberry rhubarb through food chopper. Strain through jelly cloth and let stand for 3 hours. Then drain juice carefully from any sediment. Pour into hot clean CROWN jars; add 8 tablespoons sugar to each quart juice. Put on lid and tighten band. Process 15 minutes boiling water bath.

TOMATO JUICE

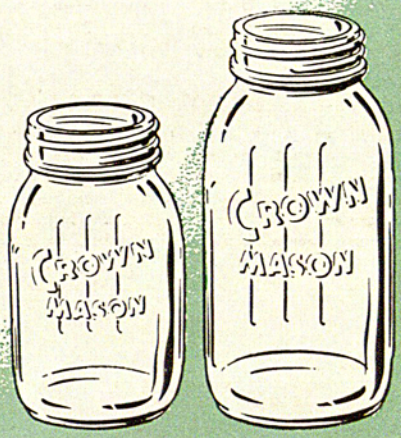
THE best tomato juice is made by pressing home canned tomatoes through a fine sieve.

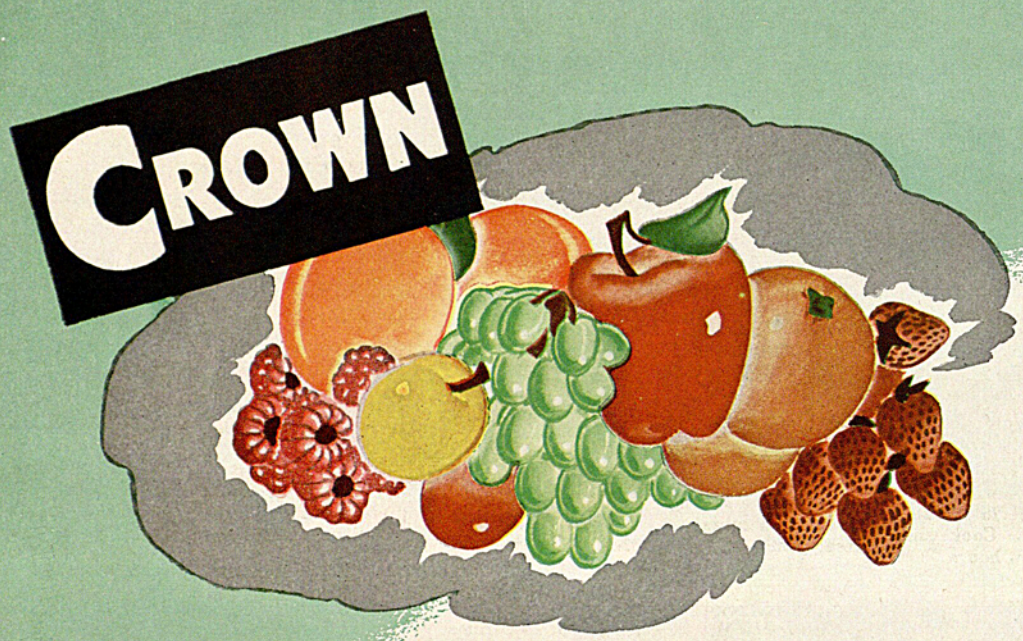



FOLLOW THIS GUIDE IN JELLY MAKING

Jellies should always be made in small batches in order to obtain the best flavor, texture and color. Can your juices in CROWN Mason jars and they will keep until your are ready to make jelly.

Fruit	Description of raw material	Preparation of Fruit	Amount of water to add per qt.	Drawing out of juices (Never stir Shake pan often)	Amt. of sugar for each qt. juice
Apple	Slightly under ripe, crisp, tart. Red pref.	Wash, quarter remove seeds slice thin	Barely to cover	Boil gently till soft, not mushy	3 cups
Blackberry	Barely ripe. Some with red drupelets	Wash & stem	¼ cup	Bring to boil slowly, simmer till berries swim in their own juices	3 cups
Crabapple	Slightly under ripe, crisp, juicy, red	Wash, remove blossom & quarter, remove seed		Boil gently till soft, not mushy	4 cups
Cranberry	Firm, bright red	Wash & stem	Barely to cover	Boil gently till berries begin to burst	3 cups
Currant	Red fully ripe	Wash & stem	¼ cup	Boil gently till currants have a whitish color	4 cups
Elderberry	Purple, fully ripe	Wash & stem	¼ cup	Boil gently till berries swim in their own juices	3 cups
Grape (Concord)	Barely ripe, a few red grapes	Wash & remove stems	¼ cup	Boil gently till grapes swim in their own juices	3 cups
Sour Guave		Wash, slice, discarding blossom and stem end	Barely to cover	Boil gently until soft	4 cups
Loganberry	Barely ripe	Pick over, stem and wash	2 to 4 tablespoons	Boil gently until they swim in their own juices	3 cups
Orange	Sour	Wash, quarter seed, peel, then slice	1 quart	Boil until mushy	4 cups
Plum	Barely ripe	Wash	¼ cup	Boil gently until plums burst, juice flows freely	4 cups
Quince	Ripe	Wash thoroughly remove stem and blossom ends. Cut in quarters, remove core, slice thin	Barely to cover	Boil gently until soft	4 cups
Raspberry	Barely ripe	Wash & stem	¼ cup	Boil gently until berries swim in own juices	3 cups
Strawberry	Ripe	Wash & stem	2 to 4 tablespoons	Boil gently until juice flows freely and berries lose their color	3 cups





Jellies and Jams

APPLE JELLY

SELECT tart, hard-ripe apples. Wash and stem. Do not remove peel or core. Slice. Add enough water to cover. Cook until quite done. Drain through layers of cheesecloth. Bring juice to a boil. Add ¾ cup sugar for each cup juice. (1 cup sugar, 1 cup juice for crab apples). Stir until sugar is dissolved. Let boil rapidly until jellying begins. Skim, pour into hot jelly glasses to ¼ inch of top. When set, seal with thin layer of paraffin, and cover with CROWN lids.

BERRY JELLY

USE ripe berries mixed with ⅓ to ½ slightly under ripe berries. Wash and stem. Drain and mash. For very juicy berries, add no water, if not add ¼ cup water per quart berries. Boil gently 10 to 15 minutes. Drain juice through cheesecloth. Measure juice and heat to boiling. Add ¾ cup sugar for each cup of juice. Stir until sugar is dissolved. Boil rapidly without stirring or skimming until juice flakes on side of spoon. Skim, pour into hot jelly glasses. Seal after jelly sets with thin layer of paraffin. Cover with CROWN lids.

CHERRY JELLY

PIT cherries. Cook 1 quart sour cherries with 1 cup water 20 minutes. Strain and measure. Add apple jelly stock in equal amounts. Add ¾ amount sugar as combined juices. Boil rapidly to jelly stage. Skim and pour into hot glasses. When set, seal with paraffin and cover with CROWN lids.

GRAPE JELLY

WASH and stem. Mash grapes and add a little water. Boil 15 minutes. Press through cheesecloth and strain. Measure and heat to boiling. Add ¾ cup sugar to each cup of juice. Boil rapidly to jelly stage. Pour into hot jelly glasses. Seal with layer of paraffin. Cover with CROWN lids. *To prevent formation of crystals allow extracted juice to stand over night in cool place. Then pour juice off sediment formed in bottom of pan.*

PLUM JELLY

WASH. Cover plums with water and boil until soft. Press juice through cheesecloth. Strain and measure. Bring to a boil, then add 1 cup sugar for each cup juice. Boil rapidly to jelly stage. Pour into jelly glass. Seal with layer of paraffin. Cover with CROWN lids.

PRESERVES

BERRY PRESERVES—ALL VARIETIES

2 pounds berries 1½ to 1¾ pounds sugar

WASH berries. Let cook slowly until juice is extracted. Add sugar and boil rapidly for 20 minutes. Pour into hot CROWN jars. Seal immediately.

CHERRY PRESERVES

USE unpitted cherries. Use ¾ to 1 pound sugar per pound cherries. Mix berries and sugar and let stand overnight. Heat to boiling. Boil rapidly 15 to 20 minutes. Let stand until cool. Pack into hot CROWN jars. Boil syrup until it thickens, then pour over cherries. Seal immediately.

FIG PRESERVES

1 pound figs ¾ to 1 pound sugar
Juice ½ lemon 3 cups water

PEEL figs. Add figs to syrup made from sugar, lemon and water. Boil rapidly until figs are clear. Add boiling water if syrup becomes too thick before figs are clear. Let figs remain in syrup over night. Pack figs into hot CROWN jars. Process by simmering 15 minutes.

GRAPE PRESERVES

CUT grapes and remove seeds. Mix with equal amount of sugar. Cook gently and stir until grapes have jelly-like consistency. Pour in hot CROWN jars and seal.

KUMQUAT PRESERVES

2 pounds kumquats 4 cups sugar
1 quart water

WASH kumquats thoroughly with soap and water. Sprinkle with dry soda . . . 1 tablespoon per quart of fruit. Cover with boiling water and let stand until cool. Rinse 2 or 3 times in cold water. Prick each kumquat. Cover with water and boil until tender (15 minutes). Boil sugar and water together for 15 minutes. Add kumquats when cool. Cook until kumquats are clear. Let stand overnight or even longer. Reheat and pack into hot CROWN jars. Seal immediately.

PEACH PRESERVES

3 cups underripe peaches ¼ cup water
sugar

Cook peaches until barely tender (about 5 minutes). Be careful not to scorch peaches. Drain off juice and add 2 cups sugar to each cup of juice. Boil until syrup is honey-thick. Add peaches and cook rapidly 4 or 5 minutes. Skim if necessary. Let stand several hours. Pack into hot CROWN jars. Seal immediately.

PEAR PRESERVES

2 pounds pears 3 cups sugar
1 lemon, sliced 3 cups water

Select hard-ripe fruit. Pare, core and cut pears. Add 1½ cups sugar to water. Boil for 2 minutes. Add pears and boil 15 minutes. Add lemon and rest of sugar. Cook until pears are clear. Let stand several hours. Pack cold pears into hot CROWN jars. Pour hot syrup (honey-thick) over pears. Seal immediately. *Ginger root may be added with sugar and lemon if desired.*

PINEAPPLE PRESERVES

1 pound pineapple 1½ pounds sugar

Remove rind and core. Cut into half lengthwise. Cut halves in lengthwise wedge slices and divide into ¼ inch pieces. Mix pineapple and sugar and let stand overnight. Boil until fruit is clear and tender. Pack into hot CROWN jars. Seal immediately.

PLUM PRESERVES

2 cups seeded plums 1½ cups water

Wash seeded fruit and measure. Add sugar to plums and let stand 3 or 4 hours. Add ½ cup water and cook rapidly. Stir frequently until liquid gives jelly test. Pour into hot CROWN jars and seal.

PUMPKIN PRESERVES

4 pounds pumpkin 8 cups sugar
3 lemons salt

Remove peel and cut pumpkin into pieces ¼ inch thick and 1 inch wide. Add sugar and let stand overnight. Add ½ teaspoon salt and slivers of lemon. Boil until syrup is thick and pumpkin is clear. Pour into hot CROWN jars. Seal immediately.

QUINCE PRESERVES

Pare and core 2 pounds quinces. Remove grittiness near core. Halve, slice or quarter fruit. Add 1¾ cups sugar to 2 quarts water. Boil 5 minutes. Add quince and boil gently 1 hour. Let stand 24 hours, then add same amount of sugar and cook until fruit is clear and a rich red. Let stand several hours. Pack into hot CROWN jars. Boil syrup nearly to jelly stage. Pour hot syrup into jar. Seal immediately.

STRAWBERRY PRESERVES

(First Method)

2 quarts hulled strawberries 8 cups sugar

Mix berries and sugar. Let stand several hours (overnight if possible). Bring to boil slowly. Then boil rapidly until syrup is thick and berries clear. Skin and pour into hot CROWN jars. Seal immediately.

STRAWBERRY PRESERVES

(Second Method)

Boil fruit and sugar together for 10 minutes. Then let cool. Add another pint berries and another pint sugar. Boil for 10 minutes more. Pour after cooling, into hot CROWN jars, and seal.

SUNSHINE STRAWBERRY PRESERVES

(Any berries may be used)

Wash and stem berries. Use equal amounts of berries and sugar. Place in alternate layers in a large pan. Let stand overnight. Heat gently to boiling, then boil for 6 minutes. Spread in shallow pans and cover with glass. Place in sunshine for 3 or 4 days until syrup begins to jell. (Allow air space all around). Mix gently three or four times daily. Take indoors each evening. Pack into hot CROWN jars. Process simmer for 15 minutes.

TOMATO PRESERVES

2 pounds tomatoes 4 cups sugar
1 lemon sliced thin

Scald and peel tomatoes. Cut into quarters. Add sugar and let stand overnight. Drain juice and let boil rapidly until thick as honey. Add tomatoes and lemon. Boil until thick and clear. Pack into hot CROWN jars and seal.

WATERMELON RIND PRESERVES

Use only white part of thick rinds. Dice into small pieces. Let soak in salt water overnight (½ cup salt, 4 quarts water). Cook in clear water 30 minutes (until tender). Drain. Four 2 pounds of rind, make syrup of 4½ cups sugar, 4 cups water, 2 slices lemon. To this add 2 teaspoons each of stick cinnamon and cloves (in cheesecloth bag). Boil syrup and spices 5 to 6 minutes. Add rinds and cook until clear. Remove spice bag and pack preserves into hot CROWN jar and seal.

JAMS

APRICOT JAM

Prepare fruit by washing, scalding, skinning. Remove the pits, crush and measure. Boil 10 minutes in just enough water to prevent sticking. Add ¾ as much sugar as fruit and cook until thick. Pack in hot CROWN jars. Seal immediately.

BERRY JAMS

Note: This recipe is good for Blackberries, Loganberries, Raspberries, Boysenberries, Dewberries and Youngberries. Wash berries. Crush to start juice flowing. Measure and heat thoroughly. Add ¾ cup of sugar for each cup of berries and juice. Cook and stir until thick. Pour, boiling hot, into clean hot CROWN jars. Seal immediately with lid. Tighten band.

BLUEBERRY JAM

Note: May be made entirely with blueberries. We suggest mixing half and half with crabapples.

Wash, measure and crush berries. Prepare and measure apples. Add 1 cup of water per quart of chopped apples. Boil 10 minutes. Add berries and measure. Add ¾ cup sugar to each cup of fruit. Boil until thick. Pour, boiling hot, into hot CROWN jars. Seal immediately.

DAWSON PLUM JAM

Wash and remove seed. Run plums through food chopper. Add ¾ cup sugar and ½ cup water to each quart of plums. Let stand 1 hour. Boil until thick, then pack into hot CROWN jars. Seal immediately.

FIG JAM

Wash and stem ripe figs. Scald for 5 minutes. Crush figs and measure. Boil 20 minutes in enough water to prevent sticking. Add ¾ cup sugar and 1 tablespoon fresh lemon juice to each cup of figs. Boil until thick. Pour into hot CROWN jars and seal immediately.

GRAPE JAM

Wash and stem. Press pulp from skins. Cook pulp until soft. Press through colander to remove seeds. Chop skins and boil 20 minutes in enough water to prevent sticking. Mix pulp and skins and measure. Add ¾ cup of sugar for each cup grapes. Boil until jelling stage. Pour into hot CROWN jars. Seal immediately.

CROWN

PEACH JAM

CUT ripe peaches into small pieces. Cook, without water, until fruit is slightly soft (about 20 minutes). Measure. Add 1 cup of sugar for each cup of fruit. Cook until thick. Pour into hot CROWN jars. Seal while hot.

PINEAPPLE JAM

WASH, pare and core fresh pineapple. Add ½ cup water to each quart pineapple. Cook until tender. Add ¾ as much as sugar as fruit. Boil until thick. Pour into hot CROWN jars. Seal while hot.

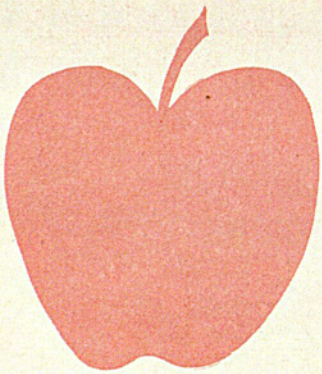
RHUBARB JAM

CHOP rhubarb and measure. Add 3 cups sugar to each quart rhubarb. Boil until thick. Pour into hot CROWN jars. Seal while hot.

NOTE: Pineapple may be used in equal quantities with rhubarb. Follow recipe above.

STRAWBERRY JAM

WASH, stem and crush berries. Measure. Heat gently. Add ¾ as much sugar as berries. Stir until sugar is dissolved. Boil rapidly—until clear in color. Pour at once into hot CROWN jars and seal while hot.



FRUIT BUTTERS

APRICOT BUTTER

FOLLOW recipe for Peach Butter. Add 1 tablespoon lemon juice for each quart of pulp.

APPLE BUTTER

1 peck apples
6 cups sugar
½ teas cloves
1 gallon sweet cider
1 tbls cinnamon

PARE, core and slice apples. Boil cider until it is reduced one-half. Add apples to cider while boiling. Cook slowly until apples are soft, then press through sieve. Cook and stir to prevent scorching. Add sugar and spices when it begins to thicken. Cook until no liquid runs when it is dropped on a cold plate. When butter is formed pour into hot CROWN jars and seal. Process 10 minutes in boiling water bath.

GRAPE BUTTER

WASH and stem. Squeeze grapes through strainer to remove seeds and skins. Measure and add one-half as much sugar. Cook until mixture begins to thicken. Be sure to stir frequently. Pack into hot CROWN jars. Seal. Process 10 minutes in boiling water bath.

PEACH BUTTER

WASH peaches and remove fuzz by rubbing with cloth. Remove stones. Cook fruit until soft (in just enough water to prevent sticking). Press through colander. Add ½ cup of sugar for each cup of pulp. Boil rapidly until thick. Pack into hot CROWN jars. Process 10 minutes in boiling water bath.

PEAR BUTTER

WASH, peel and core ripe pears. Cook in small amount of water until soft. Press through colander. Add 1½ tablespoon lemon juice and ¼ teaspoon cinnamon or nutmeg, and 1 cup sugar to each quart pulp. Boil rapidly until thick. Pour into hot CROWN jars. Seal and process 10 minutes in boiling water bath.

PLUM BUTTER

FOLLOW Pear Butter recipe.

TOMATO BUTTER

PREPARE 4 quarts stewed tomatoes. Add 7 cups light brown sugar, 1 teaspoon allspice and 1 tablespoon each of cinnamon and ground cloves. Cook mixture until thick. Pour into hot CROWN jars. Seal. Process 10 minutes in boiling water bath.

CONSERVES

APPLE AND BLUEBERRY CONSERVE

4 cups apples (diced)
4 cups blueberries
6 cups sugar
½ cup raisins
3 tablespoons lemon juice

MIX diced apples with berries. Let simmer 20 minutes. Add sugar, lemon juice and raisins. Boil rapidly until clear in color. Pour at once into hot CROWN jars. Seal immediately.

PINEAPPLE-CHERRY CONSERVE

1 quart cherries
½ cup almonds (blanched)
4 cups sugar
1 cup crushed pineapple

PUT pineapples and cherries through chopper. Add sugar and boil rapidly until thick. Add almonds and pour while boiling into hot CROWN jars. Seal while hot.

CRANBERRY CONSERVE

1 quart cranberries
1 orange
½ cup English walnuts
3 cups sugar
2 cups water
½ cup raisins
¼ teaspoon salt

PREPARE cranberries. Run all of orange through food chopper. Cook in 2 cups of water 20 minutes. Add other ingredients, except nuts. Boil rapidly to jellying point. Add nuts and pour into hot CROWN jars. Seal while hot.

GOOSEBERRY CONSERVE

6 cups gooseberries
1 cup raisins
1 orange
4 cups sugar

WASH and stew berries. Peel orange and grate. Chop pulp. Mix ingredients. Heat slowly until sugar dissolves. Boil rapidly to jellying point. Pour at once into hot CROWN jars. Seal while hot.

GRAPE CONSERVE

4 pounds grapes
4 cups sugar
1 orange
¾ pound seedless raisins

WASH and seed grapes. Cut orange into very thin slices. Cook until skins are tender and mixture is thickness of marmalade. Pour into hot CROWN jars. Seal while hot.

PEACH CONSERVE

7 cups peaches (sliced)
1 orange
5 cups sugar
½ teas ginger
½ teas salt
½ cup nuts

GRATE rind of orange. Cut orange pulp into chunks. Combine peaches, rind and pulp. Cook 20 minutes. Add sugar and cook again until thick. Add ginger and salt. Pour while boiling hot into hot CROWN jars. Seal while hot.

PLUM CONSERVE

4 pounds plums
2 pounds seedless raisins
2 cups walnuts
2 lemons
6 cups sugar

WASH and seed plums. Grate rind from lemon and use juice. Combine all ingredients except nuts. Cook until thick. Add nuts to hot mixture just before pouring into CROWN jars. Seal while hot.

STRAWBERRY-RHUBARB CONSERVE

1 quart strawberries
1 quart rhubarb
7 cups sugar

CUT unpeeled rhubarb into ½ inch pieces. Cap berries. Measure mixture and add sugar. Cook slowly until sugar dissolves. Boil rapidly until thick. Pour into hot CROWN jars while still hot. Seal immediately.

TOMATO CONSERVE

2 pounds tomatoes
1 lemon
2 cups sugar
¼ ounce preserved ginger

WASH, stem and cut tomatoes. Cook ¾ hour. Slice lemon thin. Add sugar, lemon and sliced ginger. Cook mixture until smooth and thick. Pour into hot CROWN jars. Seal while hot.

MARMALADE

APRICOT MARMALADE

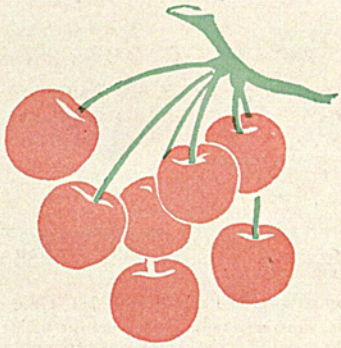
1 pound dried apricots
1 pint water
2 cups sugar

SOAK fruit overnight. Simmer in same water until soft. Work through coarse sieve or colander. Bring to boiling point. Add sugar and simmer 40 to 45 minutes. Add ½ teaspoon cinnamon or 1 tablespoon grated orange peel for flavor. Stir constantly to prevent scorching. Pour into hot CROWN jars. Seal immediately.

CARROT MARMALADE

3 medium oranges
3 cups grated carrot
3 tbls lemon juice
4 cups water
4 cups sugar
½ teas ground ginger

CUT orange peel into very thin slices. Cut pulp into small pieces. Cook peel in 4 cups of water until tender. Let stand overnight. Add carrots and boil 10-15 minutes. Add sugar, ginger and lemon juice. Boil to jellying stage. Pour into hot CROWN jars. Seal while hot.



BLACK CHERRY MARMALADE

2 medium oranges
1 quart black cherries
Juice of 2 lemons
3½ cups of sugar

WASH and peel oranges. Cut peel into thin strips. Cover with water and boil until soft. Add cherries, sugar and lemon juice. Boil until mixture is thick and clear in color. Pour into hot CROWN jars and seal immediately.

GRAPEFRUIT MARMALADE

PEEL fruit and remove seed. Slice ½ peel into strips. Discard other half. Cut pulp into small pieces. Cover each cut grapefruit with 1 quart of water. Let stand overnight. Boil until peel is tender. Measure and add sugar in quantity to equal amount of fruit and juice. Boil rapidly to jellying stage. Pack into hot CROWN jars. Seal while hot.

KUMQUAT MARMALADE

CHOP 1 orange peel and pulp. Slice kumquats very thin. Add 3 cups water to each cup fruit. Let stand overnight. Boil until peel is tender. Measure. Add 1 cup sugar for each cup fruit and juice. Boil to jellying stage. Pour into hot CROWN jars. Seal while hot.

ORANGE-PINEAPPLE MARMALADE

6 medium oranges
1 lemon
1 pineapple
Sugar

WASH oranges and lemons. Seed and slice fruit. Weigh. Add 2 pints water to each pound of fruit. Cook one hour. Let stand 24 hours. Peel, core and grate pineapple. Add to mixture. Cook until pineapple is tender. Let cool and weigh. Add sugar to match weight of fruit. Cook until thick. Pour into hot CROWN jars. Seal while hot.

ORANGE MARMALADE

4 oranges
Sugar
3 lemons

SLICE oranges and lemons. Add 3 pints water and let stand overnight. Cook mixture until tender (about 30 minutes). Let stand overnight again. Next day add 2 cups sugar for each pint fruit. Cook to jellying stage. Pack into hot CROWN jars. Seal while hot.

ORANGE-LEMON MARMALADE

4 large oranges
Sugar
4 lemons

Slice oranges and lemons into thin strips. Cut pulp in small pieces. Add 3 cups of water to each cup pulp and peel. Let stand overnight, then boil until tender. Cool and measure. Add 1 cup sugar for each cup fruit and juice. Boil rapidly to jellying stage. Pour into hot CROWN jars and seal at once.

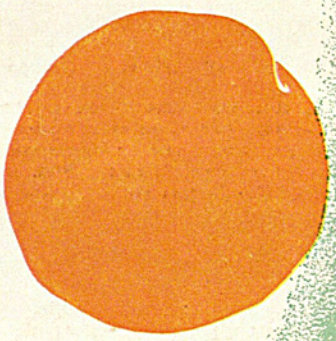
ORANGE-PEACH MARMALADE

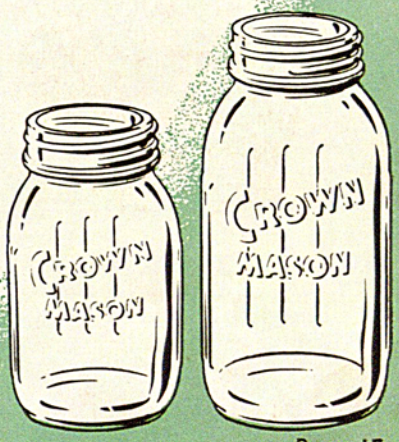
12 medium peaches
Peel of 1½ oranges
3 medium oranges
Sugar

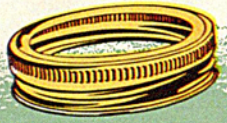
WASH and peel peaches. Wash and remove peel from 1½ oranges. Grind all fruit. Mix and measure into preserving vessel. Add equal amount of sugar. Bring to boil, then boil rapidly 25-30 minutes. Stir frequently. Pour into hot CROWN jars and seal while hot.

QUINCE-APPLE MARMALADE

PEEL, core and quarter equal amounts of apples and quinces. Barely cover with water. Cook until tender. Remove from heat and chop as fine as possible. Add ¾ cup of sugar to 1 cup of fruit. Cook until thick. Add spice to flavor. Pour into hot CROWN jars and seal while hot.







Vegetables

ARTICHOKES

WASH, remove the hard tip and outside leaves. Precook only the tender parts for 5 minutes in water and vinegar (to a gallon of water add ¾ cup of vinegar). Drain and pack into sterile CROWN jars to within ½ inch of the top. You may add 1 teaspoon of salt and a little vinegar to each quart for flavor. Screw top on tight by hand. Process 3 hours in boiling bath; 40 minutes at 10 pounds in pressure cooker.

ASPARAGUS

WASH thoroughly and remove scales on stalks. Cut to jar lengths and tie in bundles. With tips up place in boiling water to cover lower tough sections. Precook in covered vessel 3 minutes. Drain and pack tips up into clean CROWN jars. Fill jar to within ½ inch of the top with water in which vegetable was precooked. Add ½ teaspoon of salt to flavor. Screw cap on tight with CROWN band. Process 3 hours in boiling bath; 55 minutes at 10 pounds in pressure cooker.

BEANS—LIMA

SHELL and wash. Precook 3 minutes in pan with boiling water to cover. Pack loosely in clean CROWN jar to within 1 inch of top. Add ½ teaspoon of salt to water in which vegetable was precooked. Fill to ½ inch of top. Put on cap, screw the band tight. Process 3 hours in boiling bath; 60 minutes at 10 pounds in pressure cooker.

BEANS—STRING

STRING and cut into desired lengths, or leave whole. Wash and precook 3 minutes. Pack to within ½ inch of top of CROWN jar. Fill with water used for precooking to which 1 teaspoon of salt has been added. Cap and tighten with CROWN band. Process 3 hours in boiling water; 25 minutes at 10 pounds in pressure cooker.

BEETS

SELECT and wash beets uniform and small. Boil 15 minutes. After plunge in cold water skins will come off easily. Pack in CROWN jars. For flavor add 2 teaspoon of mixture of salt and sugar. Fill to within ½ inch of top with boiling water. Screw on tight with CROWN band. Process 2 hours in boiling bath; 40 minutes at 10 pounds in pressure cooker.

BROCCOLI

WASH through several waters removing largest leaves and stems. Precook 4 minutes and pack in CROWN jars. Add salt if desired and fill jar to within ½ inch of top water used to precook. Tighten cap, process 2½ hours in boiling bath; 35 minutes at 10 pounds in pressure cooker.

BRUSSELS SPROUTS

PROCESS as cabbage.

CABBAGE

WASH and remove outside leaves. Cut into small pieces and precook 5 minutes. After packing into CROWN jars fill to within ½ inch of top with water used for precooking. Add about ½ teaspoon of salt for flavor. Put on cap, screwing the band tight. Process 2 hours in boiling bath; 35 minutes at 10 pounds in pressure cooker.

CARROTS

WASH thoroughly grading for size and color. Cut or leave whole as desired; precook for 5 minutes. Pack with 1 teaspoon of salt into CROWN jars and fill with precooked water to within ½ inch of top. Cap and screw band tight. Process 2 hours in boiling bath; 25 minutes at 10 pounds in pressure cooker.

CAULIFLOWER

REMOVE outside leaves, wash, break head into medium-size flowerlets, make a brine (1 tablespoon of salt to a quart of water) and soak for 20 minutes to draw out small insects. Rinse well and precook 4 minutes. Pack into clean CROWN jars; filling to within ½ inch of top with water used for precooking. Cap and tighten band. Process 2½ hours in boiling bath; 25 minutes at 10 pounds in pressure cooker.

CANNING TIME TABLE

Vegetables

		Boiling water bath	Pressure cooker Min.	Lbs.
Artichokes	Wash, trim. Precook 5 minutes in water with a little vinegar.	180	40	10
Asparagus	Wash, precook 3 min. Pack.	180	55	10
Beans (string or wax)	Wash, string, cut or leave whole, precook 3 min. Pack.	180	25	10
Beans (Lima)	Shell, grade, precook 3 min. Pack loosely to within 1 inch of top of jar.	180	60	10
Beets	Wash, leave roots and stems long, precook 15 min. slip skins. Pack.	120	55	10
Brussels Sprouts or Cabbage	Remove outer leaves, wash, precook 5 min. Pack.	120	35	10
Carrots, Kohlrabi or Cauliflower	Wash, peel, precook 5 min. Pack.	120	25	10
Broccoli	Remove outside leaves, wash, precook 4 min. Pack.	150	35	10
Corn on cob	Remove husks, precook 3 to 5 min. Pack.	210	85	10
Corn	Remove husks, cut from cob. Precook 3 to 5 min. Pack loosely to within 1 inch of top of jar.	210	85	10
Eggplant	Peel, cut in slices or strips, precook 5 min. Pack.	120	40	10
Greens (all Kinds)	Wash thoroughly. Steam or precook, to wilt. Pack loosely.	180	60	10
Hominy	Precook 3 minutes, pack loosely	120	40	10
Mushrooms	Clean, wash, cut large ones, precook 3 min. Pack loosely.	180	60	10
Okra	Wash, precook 3 minutes, pack.	180	40	10
Onions	Peel, wash, precook 5 min. Pack.	180	40	10
Parsnips, turnips or rutabagas	Wash, pare, precook 5 min. Pack.	90	35	10
Peas	Shell, grade, using only young fresh peas, precook 3 to 7 min. Pack loosely to within 1 inch of top of jar.	180	40	10
Peppers (Green, Sweet)	Wash, remove seed pod, precook 3 min. Pack.	120	35	5
Peppers	Place in moderate oven 6 to 8 min. or 1 to 2 minutes in hot oil or 12 to 15 min. in boiling water. Peel, stem, cut out seeds.	40	10	5
Pumpkin	Cut in pieces. Remove peel. Steam, boil or bake tender. Pack.	180	90	10
Sauerkraut	Pack, add kraut juice or weak brine.	15		
Spinach	Wash thoroughly. Steam or precook to wilt. Pack loosely.	180	70	10
Squash (Summer Chayote or Zucchini)	Precook 3 to 5 minutes. Pack.	180	40	10
Squash (Crookneck, Hubbard or Banana)	Cut in pieces, steam or bake tender. Remove pulp from shell. Pack.	180	60	10
Sweet Potatoes	Wash, boil or steam 20 minutes, remove skins. Pack.	180	95	10
Tomatoes	(See under Fruits)			
Tomato Juice	Wash, peel, cut in sections. Simmer until soft, press thru fine sieve. Bring to boiling. Pour at once into sterilized CROWN jars.	10		
Vegetable Mixtures	Prepare vegetables, precook separately, combine, process length of time necessary for vegetable requiring longest processing.			

We strongly advise you use a steam pressure cooker for processing lowacid vegetables, however for those who do not have this equipment available, the time for processing by the Boiling Water Bath is given.

CORN—CUT

For best results use only fresh, tender corn. Husks cut from cob, precook in pan with water just covering for 3-5 minutes. Pack loosely in CROWN jars. Add mixture of teaspoon of salt and sugar to each pint. Cap and tighten band. Process 3½ hours in boiling bath; 85 minutes at 10 pounds in pressure cooker.

CORN—ON COB

Corn can be canned on the cob. For best results follow the directions for cut corn but do not add liquid to jar. Process in pressure cooker for 85 minutes at 10 pounds.

EGGPLANT—SLICED

Peel, slice and precook for 5 minutes. Pack in same water to within ½ inch of top of CROWN jars. Add 1 teaspoon of salt for flavor. Cap and tighten band. Process 2 hours in boiling bath; 40 minutes at 10 pounds in pressure cooker.

HOMINY

Precook hominy 3 minutes. Pack with 1 teaspoon of salt into CROWN jars. Fill to within ½ inch of top with water used for precooking. Cap and tighten band. Process 2 hours in boiling bath; 40 minutes at 10 pounds in pressure cooker.

KOHLRABI

Process as carrots.

MUSHROOMS

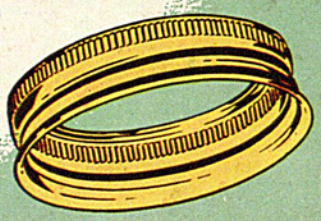
Wash, cutting only large mushrooms, and precook for 3 minutes. Pack into CROWN jars to within ½ inch of top with water used for precooking. Put on cap; screw band on tight. Process 3 hours in boiling water; 60 minutes at 10 pounds in pressure cooker.

OKRA

Wash selected tender pods. Remove stems without cutting pods; precook 3 minutes. Drain and pack quickly into CROWN jars. Fill with precooking water to within ½ inch of top. Add salt if desired. Cap and screw band tight. Process 3 hours in boiling bath; 40 minutes at 10 pounds in pressure cooker.

OKRA AND TOMATOES

Wash, peel, and cut tomatoes into small pieces. Prepare okra as above and add to tomatoes either whole or cut. Place on low heat and precook mixture 3 minutes. Process the same as for individual okra recipe.



CROWN

PARSNIPS

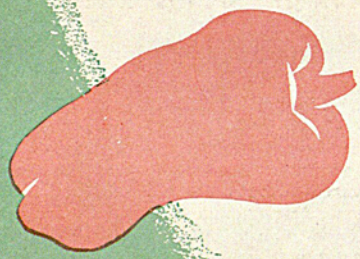
Wash thoroughly, grading for size. Scrape and pare before 5 minute precooking. Pack in clean CROWN jars with same water to within ½ inch of top. Add 1 teaspoon of salt to each quart jar. Cap and screw band tight. Process 90 minutes in boiling bath; 35 minutes at 10 pounds in pressure cooker.

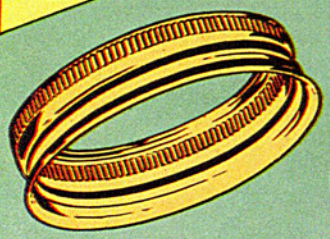
PEAS

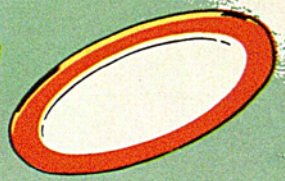
Shell, wash and sort to size young, freshly gathered peas. Precook these tender peas 3 minutes. Pack loosely to within 1 inch of top of CROWN jars. Add precooking water to within ½ inch of top. Add 1 teaspoon mixture of salt and sugar to each pint jar for flavor. Cap and screw band tight. Process 2 hours in boiling bath; 40 minutes at 10 pounds in pressure cooker.

PEPPERS—SWEET

Wash and remove seed pod. Precook for 3 minutes and pack tight in CROWN jars. Fill to within ½ inch of top with precooking water. Add teaspoon of salt to each quart. Cap and screw band tight. Process 2 hours in boiling bath; 35 minutes at 5 pounds in pressure cooker.







PEPPERS—PIMENTO

Select ripe, sound peppers. Put into hot cooking oil 1-2 minutes to remove skins; boil in water 12-15 minutes; or bake in moderately hot oven for 6-8 minutes. Plunge into cold water, peel, stem and cut out seed pods. Pack flat into clean CROWN jars. Do not add any water or oil. Cap and screw band on tight. Process 40 minutes in boiling bath; 10 minutes at 5 pounds in pressure cooker.

PUMPKIN—FOR FILLINGS

Peel and cut into medium-size pieces. Steam or bake without water; boil with just enough water to start cooking. For proper texture put the mixture through a sieve; add spices as needed. Pack in CROWN jars; cap and tighten band. Process 3 hours in boiling bath; 90 minutes at 10 pounds in pressure cooker.

RUTABAGAS

Process as parsnips.

SALAD MIXTURES

For later use in salads, prepare each vegetable separately. Place in CROWN jars in layers. Be sure to process mixture for time necessary for the vegetable requiring the longest processing.

SALSIFY—OYSTER PLANT

Process as carrots.

SAUERKRAUT

Select sound mature heads of cabbage. Remove outside or dirty leaves. Quarter the heads and cut out core. Shred cabbage in 5 pound lots; add 2 ounces of salt and mix in large pan by hand. Pack gently into crock with potato masher. Repeat until crock is almost full. Cover with cloth and weigh cover. Let ferment for 10 days. As soon as kraut is cured pack in clean CROWN jars with kraut juice or brine (2 tablespoons salt to quart of water). Fill to within ½ inch of top. Cap and screw band on tight. Process 15 minutes in boiling water bath.

Note: 40 pounds of cabbage to 1 pound salt.

1 pound cabbage fills a pint jar.
During the fermentation period, remove scum daily; wash and scald cloth often.

SPINACH—ALL KINDS OF GREENS

Wash thoroughly in several waters to remove insects and dirt. Precook in live steam, or place damp in kettle and precook until wilted. Pack without undue pressure into clean CROWN jars. Add teaspoon of salt and fill each jar with boiling water to within ½ inch of top. Cap and tighten band. Process 3½ hours in boiling water bath; 70 minutes at 10 pounds in pressure cooker.

SQUASH
(Summer, Chayote, Italian)

After washing, precook 4 minutes and pack into clean CROWN jars. Fill to within ½ inch with same water used for precooking. Add 1 teaspoon salt to taste. Cap and tighten band. Process 3½ hours in boiling water bath; 40 minutes at 10 pounds in pressure cooker.

SQUASH
(Hubbard, Crookneck)

Process as pumpkin (omit spices).

SWEET POTATOES—YAMS

Wash, precook 20 minutes, remove skins. Cut into medium size pieces. Pack into clean CROWN jars without liquid (if desired syrup can be added; to within ½ inch of top of jar). Cap and tighten band. Process 3½ hours in boiling water bath; 95 minutes at 10 pounds in pressure cooker.

TURNIPS

Process as parsnips.

CROWN

Pickles and Relishes

BREAD AND BUTTER PICKLES

25 to 30 medium cucumbers
8 large white onions
5 cups vinegar
½ cup salt
1 teaspoon tumeric
2 large sweet peppers
5 cups sugar
2 tablespoons mustard seed
½ teaspoon cloves

WASH and cut cucumbers very thin. Chop peppers and onions. Combine with cucumbers. Add salt, let stand 2½ to 3 hours. Drain. Mix vinegar, sugar and spices in large kettle and bring to boil. Add cucumbers. Heat through, but do not boil. Pack while hot into hot CROWN jars. Seal immediately.

CUCUMBER PICKLES—SOUR
(Long Method)

REMOVE excess salt from brines cucumbers by soaking in several changes of warm water. Cover with vinegar. Let stand in vinegar 4 to 6 days. Drain and pack into hot CROWN jars. Cover with hot, fresh vinegar. Seal immediately. (Spices and a little sugar may be added to the vinegar.)

Standard 10% brine is made by dissolving 1 pound salt in 4½ quarts of water. Use refined bag salt for making brine. Other salt may be starch-augmented which makes the liquid murky.

CUCUMBER PICKLES—SWEET
(Long Method)

4 quarts brined cucumbers
2 quarts vinegar (for soaking)
4 to 6 cups sugar
1½ quarts vinegar (for syrup)
2 tablespoons mixed spices

SOAK brined cucumbers several times in changes at tepid water to remove excess salt. Puncture each cucumber at middle and ends. Cover with 3 parts vinegar, 1 part water. Let stand 1 week. Drain cucumbers. Add 2 cups sugar, spices and 2 cups water and 1¼ quarts vinegar. Boil this mixture 4 minutes and pour at once over cucumbers. Let stand 3 days. Remove spices. Drain off liquid and save. Pack pickles into hot CROWN jars. Add remaining sugar to liquid. Bring to the boiling point. Pour, hot, over the pickles. Seal CROWN jars immediately.

CUCUMBER PICKLES—SWEET
(Short Method)

4 quarts fresh cucumbers
1½ quarts vinegar
1 cup water
6 cups sugar

WASH and wipe dry cucumbers. Cover with brine . . . 1 cup salt dissolved in 4 quarts add water. Let stand 24 hours. Drain. Prick each cucumber 3 or 4 places with needle. Mix ½ of the sugar and the spices, water and vinegar and simmer 30 minutes. Add cucumbers and simmer 15 minutes. Let stand for 2 days. Drain. Pack pickles in hot CROWN jars. Add remaining sugar to drained liquid. Boil 5 minutes. Pour, hot, over pickles. Seal immediately.

DILL PICKLES

SOAK fresh, medium cucumbers overnight in brine (1½ cups salt to 4 quarts water). Prepare canning brine (10 quarts water, 1 quart vinegar, 2 cups salt) and boil 10 minutes. Let stand overnight. Drain cucumbers in morning and pack in hot CROWN jars with small bunches of dill. Pack cucumbers tight. Small red peppers may be added to each jar if desired. Cover cucumbers in jars with the cold canning brine. Cover cucumbers entirely. Put on CROWN cap, screw band tight. Fermentation will continue for 3 or 4 days.

DILL PICKLES—KOSHER

To make Kosher Dills, add 1 clove garlic, 1 bay leaf, ½ teaspoon mustard seed, 2 tablespoons sugar, 1 piece red pepper and ½ cup vinegar to 1½ cups canning brine. Boil 2 minutes and pour hot over cucumbers after they have been packed tight in hot CROWN jars. Seal tight at once.

CHUNK PICKLES

5 quarts medium cucumbers
vinegar for soaking
2½ quarts vinegar for syrup
1 tablespoon celery seed
1 red pepper
5 to 6 cups sugar
1 piece horseradish

WASH cucumbers. Cut into chunks (pinch). Soak in brine for 3 days (2 cups salt dissolved in 1 gallon cold water). Drain. Soak cucumbers 3 days in fresh water. Drain. Cover cucumbers with ½ water, ½ vinegar. Simmer 20 minutes. Drain and discard liquid. Add sugar and spices to the 2½ quarts vinegar. Simmer 10 minutes. Pour hot over cucumbers. Let stand 24 hours. Drain and reheat liquid and pour back over cucumbers. Do this 3 or 4 consecutive days. Pack into hot CROWN jars. Cover with hot liquid. Seal immediately. (If there is not enough liquid to cover, add vinegar.)

DILL GREEN TOMATO PICKLES

SELECT green tomatoes about 1½ inches in diameter. Cure in brine as in Dill recipe. Dilled tomatoes may be canned as cucumbers are, or may be canned with a mixture made of equal portions brine and vinegar, seasoned with garlic, red peppers, spice and horesradish. Sugar may be added (¼ cup to each quart solution). Heat solution, then cool slightly before pouring over tomatoes. Process by simmering for 15 minutes. Do not boil.

CROWN

MIXED PICKLES

1 quart small cucumbers
1 pint small pearl onions
1 pint small carrots
1 hot red pepper
2 sweet red peppers
1½ cups sugar
5 cups vinegar
4 tablespoons mustard seed
2 tbs. celery seed
spices if desired
1 pt. celery (½ inch chunks)
1 pt. cauliflower

MAKE brine by dissolving 1 cup salt in gallon cold water. Soak cucumbers and onions, separately, in brine for 24 hours. Rinse and drain. Scrape carrots and chop peppers. Combine all ingredients and simmer until hot. Do not boil. Pack into hot CROWN jars. Seal immediately.

MUSTARD PICKLES

1 pint sliced cucumbers
1 pint small cucumbers
1 pint cauliflower
1 pint small pearl onions
1 cup green beans
2 large sweet red peppers
1 to 2 cups brown sugar
3 tablespoons ground mustard
1 tablespoon tumeric
1 tablespoon horesradish
5 cups vinegar
1 cup water
About 3 cups each water and vinegar for soaking vegetables

(IF convenient, make pickles from brine-cured vegetables refreshened) Otherwise, soak vegetables overnight in brine (1 cup salt dissolved in 1 gal. cold water). Drain and rinse. Cover vegetables with vinegar and water in equal parts. Simmer for 30 minutes and drain. Mix other ingredients and stir with oil or butter until smooth. Add 1 cup water and 5 cups vinegar. Cook until smooth and creamy. Add to vegetables. Pack into hot CROWN jars. Process by simmering for 20 minutes.

PEAR OR PEACH PICKLES — SWEET

1 quart vinegar
6 pounds sugar
12 pounds fruit

PEEL peaches (or pears). Make syrup of the sugar and vinegar. Add a spice bag . . . 1 tablespoon ground cloves and 1 piece ginger root. Add 4 or 5 sticks of cinnamon to syrup. Drop a few of the peaches (or pears) into this boiling syrup at a time. Cook until fruit can be pierced easily with a straw. Let stand in covered kettle for 12 hours. Then pack into hot CROWN jars. Cover fruit with syrup to within ½ inch of top. Seal tightly. Process for 20 minutes in boiling water bath.

PICKLED BEETS

4 quarts small beets
3½ cups vinegar
1 long stick cinnamon
2 cups sugar
1½ cups water
1 tablespoon allspice

COOK beets, then skin. Mix sugar, spices and vinegar. Simmer 15 minutes and add beets. Boil 5 minutes. Pack into hot CROWN jars. Cover with boiling syrup. If syrup isn't enough to cover beets, add vinegar. Process in boiling water bath for 5 minutes.

PICKLED CARROTS

(SCRAPE carrots. Cook 10 min. Then follow instructions for beets.)

PICKLED ONION

SELECT and peel small white pickling onions. Prepare brine . . . 1½ pounds salt dissolved in 1 gallon water. Allow onions to stand in brine for 5 weeks. Use weight to hold onions under brine. Drain and rinse. Pack into hot CROWN jars. Make syrup of vinegar and sugar in equal parts. Bring to boiling point. Pour boiling hot over onions in jars. Drain solution from onions for 3 mornings. Reheat each time and pour over onions. At third heating, add 1 teaspoon pickling spices to each pint jar, pour hot solution over onions. Seal immediately.

WATERMELON PICKLES

CUT away all green and pink portions from rind of one large watermelon. Cut into inch cubes. Soak overnight in solution (4 tablespoons salt to 1 quart water). Drain, then cover with fresh water. Cook until nearly tender. Drain. Prepare syrup of 4 cups sugar, 2 cups vinegar, 4 teaspoons whole cloves, 8 sticks cinnamon and a little mustard seed. (Put spices in cheesecloth bag.) Heat syrup and spices to boiling. Let set for 15 minutes. Add watermelon rind and cook until transparent. Pack boiling into hot CROWN jars. Seal immediately.

TOMATO CATSUP

7 pounds ripe tomatoes
2 tablespoons salt
½ tablespoon dry mustard
2 teaspoons whole black pepper
½ teaspoon red pepper
1 medium onion (chopped fine)
½ cup brown sugar (packed firmly)
1 stick cinnamon
1 teaspoon whole cloves
½ teaspoon grated nutmeg
1 tablespoon whole allspice
1 pint vinegar

SCALD, skin and core tomatoes. Cook tomatoes and onion vigorously until thick (about 45 minutes). Stir frequently while cooking. Put through strainer. Add sugar, salt and mustard to puree. Add remaining spices by placing them into cheesecloth bag and dropping in mixture. Add vinegar. Simmer gently, stirring constantly, until thick. Remove spice bag. Pour hot into hot CROWN jars. Seal immediately.

CHILI SAUCE

4 quarts peeled tomatoes
¾ cup chopped white onions
2 cups vinegar
¾ teaspoon tobasco sauce
½ teaspoon curry powder
1 teaspoon cinnamon
2 cups vinegar
1½ cups sugar
5 teaspoons salt
1 teaspoon grated nutmeg
2 teaspoons ginger
1 teaspoon mustard

CHOP tomatoes and onions in food chopper. Add other ingredients. Boil until thick (about 2 hours). Stir frequently to prevent burning. When sauce is of desired consistency, pour into hot CROWN jars. Seal immediately.

CHOW CHOW

1 peck green tomatoes
10 large green peppers
6 hot peppers
1 quart vinegar
1¾ cups sugar
½ cup horseradish
8 large white onions
3 tablespoons salt
1 tablespoon allspice
¼ teaspoon cloves
3 tablespoons mustard
Few bay leaves

CHOP tomatoes, onions and peppers. Mix and cover with the salt and let stand overnight. Drain. Chop hot peppers and add with vinegar and spices. (Tie spices in spice bag.) Allow to boil about 15 minutes until tender. Pack tightly into hot CROWN jars. Seal immediately.

CORN CHOWDER

12 ears medium sweet corn
12 white onions
3 red peppers
1 quart vinegar
1 tablespoon celery seed
1 quart chopped cabbage
3 green peppers
2 cups sugar
1 tablespoon ground mustard
¼ teaspoon tumeric
Salt to taste

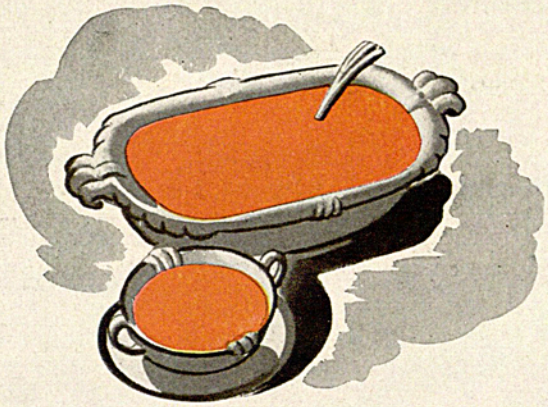
PRECOOK corn 4 or 5 minutes. Cool and cut from cob. Chop other vegetables fine. Mix with corn; add other ingredients and cook for 25 minutes. Pack into hot CROWN jars. Seal immediately.

PICCALILLI

1 peck green tomatoes
2 green peppers
1 cup sugar
2 quarts vinegar
1 tablespoon celery seed
1 teaspoon whole cloves
1 quart large gherkins
4 onions
1 cup salt
1 tablespoon peppercorn
1 tablespoon mustard seed

CHOP and mix tomatoes, peppers, gherkins and onions. Add salt and let stand overnight. Drain . . . press to drain all liquid. Heat sugar and spices in the vinegar. Add chopped vegetables and bring to boiling point. Pack into hot CROWN jars. Seal immediately.

Soups



CANNING TIME TABLE

(Soups)

		Boiling water bath minutes	Pressure cooker min.	Pressure cooker pounds
Asparagus	Use tough part, boil. Press through sieve, pour into jars.	180	40	10
Clam Chowder	Precook ten minutes. Pack in jars.	240	90	10
Fish Chowder	Use fish scraps. Cover with water and thoroughly cook. Add other ingredients. Pack in jars.	240	90	10
Pea Soup	Precook peas until soft, press thru sieve. Pour in jars.	180	60	10
Soup stock	Use scraps of meat, cover with water. Season. Simmer until cooked. Pour in jars.	180	45	10
Vegetable Soup Mixtures	Use any vegetable combination, blanch or precook. Pack in jars. Process time necessary for vegetable requiring longest processing.			

SOUPS

ASPARAGUS SOUP

For a good soup the tough parts of asparagus may be cooked in water to cover. Press through a sieve when the parts are soft. Fill clean CROWN jars, add a teaspoon of salt to suit your taste. Cap and screw band on tight. Process 3 hours in boiling bath; 40 minutes at 10 pounds in pressure cooker.

CHICKEN SOUP STOCK

For a good stock use the bones, back, neck, feet and wings of your chicken. Cover with water and simmer for several hours. Season to taste with onion and celery. Cook down until the full flavor of the stock is reached. Strain and pour into clean CROWN jars to within 1 inch of top. Add meat from bones if desired. Put on cap, screw down band tight. Process 3 hours in boiling bath method; 45 minutes at 10 pounds in pressure cooker.

CLAM BROTH

Open and place in kettle the fresh clams you are using. Be sure to use the clams own liquid, but you may add water to cover. Season to taste with salt, pepper and celery cut fine. Precook 10 minutes. Strain and pour into sterile CROWN jars. Cap and tighten band. Process 4 hours in boiling bath method; 90 minutes at 10 pounds in pressure cooker.

CLAM CHOWDER

4 potatoes (diced)
2 onions (chopped)
celery stalks (about 2)
1 pound clams (chopped fine)
2 full tablespoons butter
Salt and pepper to taste
½ teaspoon paprika

Mix exerything and precook 10 minutes. Pack immediately into clean CROWN jars tightening band. Process 4 hours in boiling bath method; 90 minutes at 10 pounds in pressure cooker.

FISH CHOWDER

Prepare as for clam chowder.

TOMATO PUREE

1 onion
several stalks of celery
3 sweet peppers
½ peck tomatoes (about 6½ pounds)

Mix ingredients and simmer until soft. Press through sieve with seasoning of salt and pepper. Pour into clean CROWN jars. Cap and tighten band. Process 35 minutes in boiling bath; 10 minutes at 10 pounds in pressure cooker.

PEA SOUP

Use select peas and precook until soft in just enough water to cover. Press through a sieve and pour into clean CROWN jars. Salt may be added (1 teaspoon to each quart) if desired. Cap and screw band on tight. Process for 3 hours in boiling bath; 1 hour at 10 pounds in pressure cooker.

TOMATO SOUP

14 quarts ripe tomatoes
celery stalk
bay leaves
15 tablespoons flour
8 tablespoons sugar
7 medium-sized onions
several sprigs of parsley
15 tablespoons butter
4 tablespoons salt
2 teaspoons pepper

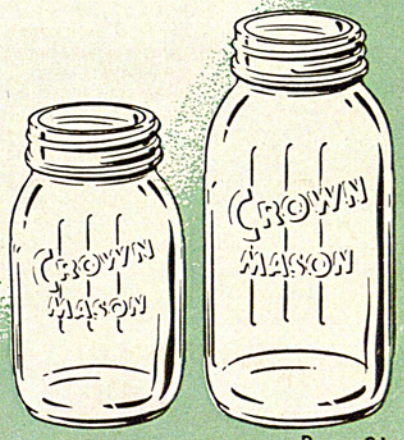
Wash and prepare tomatoes. Cut into pieces. Chop onions, celery, parsley and bay leaves. Cook these with tomatoes until celery is tender. Put through sieve. Rub flour and butter into paste and thin with tomato juice. Add to boiling soup and stir to prevent burning. Add seasoning. For extra smoothness put through sieve a second time. Fill clean CROWN jars leaving ½ inch head space. Cap and tighten band. Process in boiling water bath 15 minutes.

VEGETABLE SOUP MIXTURES

1 large onion
2 cups okra (cut fine)
1 quart tomatoes (cut fine)
2 cups corn (cut fine)

Mix all vegetables and cook for 15 minutes stirring often. Pack loosely into clean CROWN jars. Allow a head space of about ½ inch. Add salt and sugar mixture to each quart (about 2 teaspoons). Cap and screw band on tight. Process 3 hours in boiling water bath; 40 minutes at 10 pounds in pressure cooker.

This is suggested combination of vegetables; you may use others with equal success. Precook and process for the longest time required by the vegetables you select.



Meat Poultry and Fish

CANNING TIME TABLE
(Meats)

		Boiling water bath min.	Pressure cooker Min.	Pounds
Lamb, Veal Beef, Steak	Bleed well and cool thoroughly. Precook, pack add salt 1 tsp. to quart, add 3 to 4 tbs. liquid. Or pack raw. Then process.	180	75	10
Pork	Bleed well and cool thoroughly. Precook, pack, add salt 1 tsp. to quart, add 3 to 4 tbs. liquid. Or pack raw. Then process.	180	75	10
Tenderloin, Ham, Pork Chops	Fry until brown. Pack. Add salt 1 teaspoon to quart. Add 3 to 4 tbs. water or broth. Or pack raw. Then process.	180	75	10
Sausage	Shape into cakes. Fry or bake until brown. Pack. Add 3 tc 4 tablespoons liquid, then process.	180	75	10
Chicken, Rabbit, Duck, Turkey	Bleed well and cool thoroughly. Precook, pack, add salt 1 tsp. to quart, add 3 to 4 tbs. liquid. Or pack raw. Then process.	180	75	10
Deer, Wild Birds, Geese	Bleed well, cool thoroughly, soak in brine 30 min. or parboil. Precook, pack, add salt 1 tsp. to qt. Add 3 to 4 tbs. liquid. Or pack raw. Then process.	180	75	10
Fish, all kinds	Use only firm, fresh fish. Bleed well. Wash. Precook, pack, add salt 1 tsp. to quart. Or pack raw. Then process.	240	90	10

CAUTION: *The U. S. Dept. of Agriculture recommends ONLY the steam pressure cooking method of processing meats. We suggest you either team with a neighbor who has a pressure cooker, or process your meats by curing or freezing. The Time Table for Boiling Water Bath is given only for the use of those who have had good success in the past and do not wish to change. We do not advise or recommend this method.*

MEAT, POULTRY, FISH

BAKED CURED HAM

3 slices ham (cut ½ inch thick)
¾ teaspoon prepared mustard
Dash of cloves
1 teaspoon vinegar
3 tablespoons brown sugar

Mix ingredients into paste and spread on one side of 3 ham slices. Roll each slice and pack into clean CROWN jars. Keep ½ inch from top of jar. Add no liquid. Cap and tighten band. Process 2 hours in boiling water bath; 30 minutes at 10 pounds in pressure cooker.

BEEF ROLLS

Slice round steak or other selected pieces ½ inch thick. Cut into 4 inch wide strips and season with salt, pepper and chopped onions. Add a slice of thin bacon to each piece. Roll tightly and tie with strings. Brown on all sides in lard in a deep pan. Pour off grease, add soup stock or water and simmer 15 minutes. Remove string from rolls and pack into hot CROWN jars to within 1 inch of top. Add about 4 tablespoons of liquid. Cap and tighten band. Process 3 hours in boiling water bath; 75 minutes at 10 pounds in pressure cooker.

BRAINS

Soak in water so that blood is drawn off. Remove membranes, sear in hot fat and season to taste. Pack into clean CROWN jars to within 1 inch of top and add 2 tablespoons of pan gravy. Cap and tighten band. Process 3 hours in boiling bath; 75 minutes at 10 pounds in pressure cooker.

BRUNSWICK STEW

- ¼ pound bacon
- 10 tablespoons flour
- 1 cup potatoes (cubed)
- 2 cups butter beans
- ¼ teaspoon cayenne pepper
- 4 teaspoons salt
- ½ lemon sliced thin
- ½ teaspoon cloves
- 1 chicken
- 2 cups water
- 1 quart tomatoes
- 2 teaspoon chopped onions (fine)
- 1½ cups okra
- 1 teaspoon sugar
- 1 teaspoon celery seed
- 1 teaspoon pepper

Cut bacon in cubes and fry. Roll chicken in flour and fry in pan with water. Cook slowly adding water as necessary, until chicken meat falls from bones. Remove from bones and add vegetables, salt, sugar, lemon and spices. Bring mixture to boil and pack at once with the liquid into hot CROWN jars to within 1 inch of top. Cap and tighten band. Process 3 hours in boiling water bath; 75 minutes at 10 pounds in pressure cooker.

BUNNY SAUSAGE

- 6 pounds rabbit meat
- 2 tablespoons salt
- ½ cup bread or cracker crumbs
- ¼ teaspoon paprika
- ½ teaspoon ground sage
- 2 small onions minced
- 2 teaspoons pepper
- ¾ cup sweet milk
- 1 bay leaf
- 2 eggs well beaten

Mix ingredients fine and mould into small sausage cakes. Fry until browned; pack into clean CROWN jars to within 1 inch of top. Add 3-4 tablespoons of frying grease. Cap and screw band down tight. Process 3 hours in boiling water bath; 75 minutes at 10 pounds in pressure cooker.

CHILI CON CARNE

- 1 cup fat
- 1 clove garlic
- 2 pounds ground pork
- 5 tablespoons chili powder
- 1 teaspoon pepper
- 2 cups water
- 5 pounds ground beef
- 5 teaspoons salt
- 2 small onions (chopped)
- 1½ cups tomato catsup
- 1 teaspoon paprika

Heat fat, add meat, onions and garlic. Cook for 10 minutes. Add remaining ingredients and cook slowly for 40 minutes. Pack to within 1 inch of top of hot CROWN jars; cap and tighten band. Process in pressure cooker 60 minutes at 10 pounds.

CORNED BEEF

Corn beef and remove from brine. Soak 2 hours in clear water; change water at least once. Boil ½ hour slowly. Remove and pack at once into CROWN jars. Allow 1 inch at top of jar; add 4 tablespoons liquid in which boiled, cap and tighten band. Process 3 hours in boiling water bath; 75 minutes at 10 pounds in pressure cooker.

FRESH HAM

Cut ham into pieces of desired size (about ½ inch thick) and sear in hot fat to light brown color. Pack into clean CROWN jars to within 1 inch of top. Add 4 tablespoons of fat from frying pan (or broth). Put on cap and screw band tight. Process 3 hours in boiling bath; 75 minutes at 10 pounds in pressure cooker.

MEAT YIELD TABLE

PRODUCT	WEIGHT IN POUNDS	NUMBER QUARTS CANNED
Beef	800 pounds steer	200 jars
Pork	300 pound hog	30 jars
Poultry (with bone)	3 pound chicken	1 jar
Poultry (boned)	5-6 pound chicken	1 jar

FRIED LIVER

Remove membrane. Slice the liver and fry partially done. Pack into clean CROWN jars to within 1 inch of top. Add 1 teaspoon salt to each quart jar if desired. Add 3 tablespoons pan gravy. Put on cap, screwing the band tight. Process in boiling water bath 3 hours; 75 minutes at 10 pounds in pressure cooker.

KIDNEYS

Remove inside sack after splitting kidneys. Soak in salt solution (1 teaspoon to pint of water). Change water frequently. Cut into ½ inch cubes and sear in hot fat. Pack to within 1 inch of top of hot CROWN jars. Add 1 teaspoon salt if desired and 4 tablespoons of gravy. Cap and screw band tight. Process 3 hours in boiling water bath; 75 minutes at 10 pounds in pressure cooker.

MEAT BALLS IN TOMATO SAUCE

- 3 pounds ground steak
- 1½ cups uncooked rolled oats
- 2 teaspoons salt
- 1 cup boiling water
- ¼ teaspoon pepper
- 1 tablespoon butter
- ¾ pound ground salt pork
- 3 eggs (beaten)
- 3 tbs. onions (chopped fine)
- 2 quarts tomato juice
- ½ teaspoon salt (in juice if needed)

Mix all ingredients except tomato juice, pepper, butter and ½ teaspoon salt. Mold into balls. Bring tomato juice to boil adding remainder of ingredients. Drop balls into juice and bring again to good boil. Pack balls loosely to within 1 inch of top of clean CROWN jars. Fill jar ⅔ full (not more) with juice. Cap and tighten band. Process 3 hours in boiling water bath; 75 minutes at 10 pounds in pressure cooker.

MINCE MEAT

- 2 pounds lean beef cooked until tender (put through food chopper)
- 5 pounds chopped tart apples
- ½ cup lemon juice
- 4 cups fruit juice
- 3 cups brown sugar
- 3 teaspoons salt
- 2 teaspoons cinnamon
- 2 teaspoons cloves
- ½ pound suet chopped fine
- 1 pound currants
- 2 pounds raisins
- 2 lemon rinds (grated)
- 1½ cups water
- 2 cups sorghum
- 2 teaspoons allspice
- 3 teaspoons nutmeg
- 1 teaspoon mace

Boil all ingredients together for 10 minutes. Pack to within 1 inch of top of clean CROWN jars. Put on cap and screw band tight. Process in boiling water bath 30 minutes.

SWEETBREAD

Trim sweetbreads and boil 10 minutes. Split and season as for table. Fry slowly until both sides are brown. Pack into clean CROWN jars with 3 tablespoons water. Add carrots or tomatoes if desired. Cap and tighten band. Process 3 hours in boiling water bath; 75 minutes at 10 pounds in pressure cooker.

TONGUE

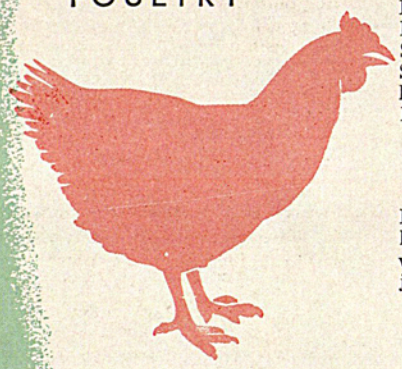
Boil until partially done. Remove outside skin after cooling. Slice or pack whole into clean CROWN jars to within 1 inch of top. Add 1 teaspoon salt and 3 teaspoons water. Add vegetables if desired and put on cap, screwing band tight. Process in boiling water bath 3 hours; 75 minutes at 10 pounds in pressure cooker.

CROWN

VENISON

ROAST the venison (15 minutes per pound of meat). Cut and slice to pack into clean CROWN jars. Add salt to taste and 4 tablespoons of broth. Add onion if desired. Put on cap and tighten band. Process 3 hours in boiling water bath; 75 minutes at 10 pounds in pressure cooker.

POULTRY



GENERAL INSTRUCTIONS

USE 1 or 2 year old fowls. They are better to can than younger ones. Kill 6 to 12 hours before canning. Bleed thoroughly. Dress and allow to cool. Skin between legs and body. Cut under ends of shoulder blades up to wings. Pull back and breast apart. Dry and chill. Do not salt. *Use feet for broth.* Do not can liver or gizzard with other parts.

CHICKEN—BONED

(Use for all poultry)
BOIL until ⅔ done. Remove skin and bones. Cut in large pieces. Salt to taste. Pack upright in hot CROWN jars. Cover with boiling broth. Process for 90 minutes at 10 pounds pressure.

CHICKEN—ON BONE—COLD PACK

(For all poultry, birds, tame rabbits)
SEPARATE raw at joints. Pack into hot CROWN jars. Salt (1 tsp. to each quart). Process 1 hour, 40 minutes at 10 pounds pressure. Use no liquid.

HOT PACK

BOIL or bake until about ½ done. Separate at joints. Pack hot into hot CROWN jars. Cover with boiling broth. Salt to taste. Process 1½ hours at 10 pounds pressure.

ROAST FOWL
(For all fowl, rabbits and squirrels)

PREPARE, roast until about ⅔ done. Bone large fowl; leave bones in smaller ones. Season to taste. Pack into hot CROWN jars. Skim excess fat from gravy. Heat gravy to boiling point and pour over meat. Process 1½ hours at 10 pounds pressure.

RABBIT AND SQUIRREL

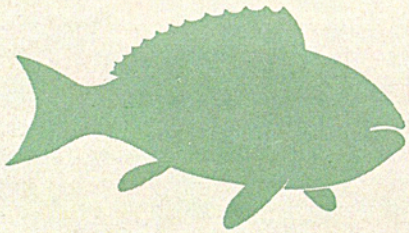
REMOVE strong flavor by soaking meat 1 to 2 hours in salt water (1 tbs. salt, 1 quart water). Can same as chicken in CROWN jars.

SQUAB

PROCESS as chicken.

FISH

CAN only *fresh* fish. Bleed and thoroughly clean of all waste material when caught or as soon as possible. Wash clean fish in fresh water. Split fish. Do not remove back bone. Soak fish in brine (½ pound salt to 1 gallon water). Soak 10 minutes to 1 hour depending on thickness of fish. Drain for 15 minutes.



FISH—GENERAL INSTRUCTIONS

FOLLOW directions for cleaning, then precook by frying, baking, boiling, etc., enough to develop flavor. Pack closely into CROWN jars to 1 inch from top. Add 1 teaspoon salt to each quart jar. Add no water. Cap and screw band tight. Process 4 hours in hot water bath or pressure cook 90 minutes at 10 pounds.

CLAMS

STEAM to open shell. Remove clams. Precook in slightly salted water 5 minutes. Drain and rinse. Pack whole into CROWN jars to 1 inch of top. Cover with hot, weak brine. Seal tightly. Process according to time table, page 22.

SALMON

CLEAN and draw fish. Drench with hot water slowly. Do not break skin causing loss of oil and fat. Scrape skin until clean and white. Wipe dry. Cut in large pieces, leaving in backbone. Pack dry into CROWN jars within 1 inch of top. Add 1 teaspoon salt to each quart jar. If fish is too dry, add 1 tablespoon olive oil to each quart jar. Seal tightly. Process according to time table, page 22.

SHRIMP

CAN when absolutely fresh because shrimp deteriorate quickly. Boil in salt water (peeled or with shells on); 1 pound of salt to 1 gallon of water. Boil 5 to 6 minutes if to be packed wet; 7 to 8 minutes if to be packed dry. Sprinkle with salt to harden meat if they were boiled without peeling. This makes it easier to peel.

(Wet Pack)

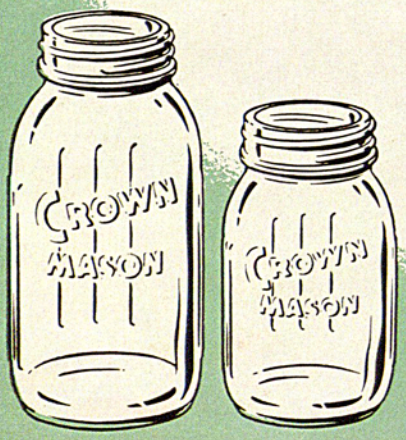
WHEN shrimp have been boiled and boiled, pack into CROWN jars to 1 inch of top. Fill jars to ½ inch of top with brine (1 teaspoon salt to 1 quart boiling water). Seal tightly.

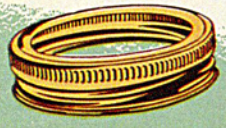
(Dry Pack)

PREPARE as for wet pack. Do not add brine. Process according to time table, page 22.

TUNA

REMOVE meat of fish from bone by steaming or baking in a little water at 350° F. for one hour. Skin and lift meat from bones. Inspect carefully to be sure no bones are left. Pack into CROWN jars to 1 inch of top. Add ½ teaspoon salt to each pint jar. Add 2 or 3 tablespoons salad oil. Seal tightly. Process according to time table page 22.





Unusual Foods

HORSERADISH

WASH, pare and grate fresh horesradish roots. Pack CROWN jars ⅔ full with grated horesradish. Fill to top with white vinegar. Store jars in dark place.

ENGLISH PLUM PUDDING

1 cup chopped suet
1 cup sugar
1 cup currants
1 cup bread or cracker crumbs
1 teaspoon cinnamon
2 eggs
1 cup flour
1 cup raisins
1 teaspoon allspice
½ cup chopped candied orange peel
1 cup chopped apples
½ cup milk
½ cup chopped citron peel
½ teaspoon salt

MIX all ingredients and pack to within 2 inches of top of clean CROWN jars. Cap and screw band tight. Process 3 hours in boiling water bath; 60 minutes at 10 pounds in pressure cooker.

ITALIAN SPAGHETTI SAUCE

3 cans Italian tomato paste
4 medium onions (chopped fine)
1 onion of garlic
Olive oil or butter
6 cans water (use paste can to measure)
2 pounds ground beef
½ cup whole mixed spices

FRY onions, beef and garlic in oil or butter. Add some water to tomato paste and mix all together. Cook slowly, adding water as needed. Just before 2 hours time of cooking is up add spices in bag. Mixture should now be rather thick. All the water may not be needed. Remove spice bag and pour boiling mixture into clean CROWN jars. Allow 1 inch space at top of jar. Cap and tighten band. Process 3½ hours in boiling bath; 60 minutes at 10 pounds in pressure cooker.

SANDWICH SPREAD

1 cup green tomatoes (chopped)
1 cup cucumber (chopped)
1 cup carrots (chopped)
1 green sweet pepper
1 red sweet pepper
1 onion
3 tablespoons flour
2 egg yolks
2 tablespoons dry mustard
3 tablespoons butter or oil
1 teaspoon tumeric
½ cup vinegar
1 teaspoon salt
½ cup water
½ cup sugar

GRIND vegetables and measure. Add 1 cup water. Cook until tender. Drain. Make dressing by blending flour, mustard, salt and butter. Mix vegetables and dressing. Add beaten egg yolks, vinegar, sugar and water. Cook in double boiler until thick. Pack into hot CROWN jars. Process 45 minutes in boiling water bath.

HERBS AND SPICES

Herbs and spices are a delightful addition to most dishes but they should be used with discretion. A wise course to follow in home canning is always use them sparingly but keep an assortment on hand on your pantry shelf to add when preparing the dish for the table. This table shows some of the more popular herbs and how they are used:

	BASIL	CHERVIL	MARJORAM	MIXED	SAGE	ROSEMARY	SAVORY	THYME
Soups	x	x	x	x		x	x	x
Eggs	x	x	x			x		
Fish	x	x	x	x				
Meat	x	x	x	x	x	x	x	x
Poultry	x	x	x		x	x		x
Vegetables	x		x		x	x	x	x
Salads	x	x	x		x		x	
Sauces	x							

Parsley, chives, mint, mustard and other of the more common herbs and spices are not listed as most housewives are familiar with their use.

CROWN

Questions and Answers

CAPS AND LIDS

1. Are CROWN Mason Caps affected by vinegar or any food acids?

   The lacquer on CROWN Mason Caps is subjected to a baking process and the cap is not affected by vinegar or food acids. It is safe to use in canning *all foods.*

2. Can CROWN Mason Lids be used a second time? Why not?

   No. Because to open a jar sealed with a CROWN Mason Lid the lid should be punctured. If it is otherwise removed it should not be used a second time because the composition will be damaged by the first use.

3. Will CROWN Caps fit other mason jars? Bands? CROWN caps fit all mason jars. Yes.

4. Should the screw bands on CROWN jars be tightened after the jars are cold?

   No. The jar is already sealed when cold. We recommend removing screw band when jar is cold.

5. Will the products canned in CROWN jars and sealed with CROWN caps keep if the screw bands are removed?

   Yes, if the screw bands are removed after the jars are sealed and cold. Remove screw bands after 24 hours as bands are unnecessary once jars are sealed. Use screw bands over and over, purchasing only the lids. If left on the juices on the threads of the screw bands will cause the bands to stick to the jars.

6. Is it necessary to sterilize jars and lids before canning?

   For open kettle canning, jars should be sterilized. When the food is processed in the jar the jar does not require sterilizing but all jars should be thoroughly cleansed. CROWN jars and lids should always be scalded by placing in a pan and pouring boiling water over them. Screw bands need not be scalded.

7. If liquid is lost from a jar during processing, should the jar be opened when processing is complete to add more liquid?

   No, this should never be done. The loss of liquid will not interfere with keeping qualities and to open the jar at the end of the processing will result in later spoilage of food.

8. What is the effect of heat and cold on keeping qualities of canned foods?

   Too much heat may cause foods to expand and destroy the seal. Warm storage promotes the growth of organisms which cause spoilage. Freezing and thawing affects the texture of canned products.

9. What causes liquid to boil out of jars in processing?

   (a) Food packed too tightly into jars, especially in pressure processing.

   (b) Filling jars too full of liquids. If water is used, allow ½ inch from top of jar; if *cold* syrup is used, allow 1½ inch space; if hot pack allow at least ½ inch.

   (c) High pressures or variations of pressures. Sudden changes in temperatures are bad. Do not open pressure cooker until gauge reads zero.

10. When should one start to figure processing time in hot or cold pack?

    (a) Boiling water bath: From the minute that the water starts to boil around the jars.

    (b) Pressure cooker: From the minute the gauge reaches the correct pressure degree.

11. Should CROWN jars be turned upside down to test after processing?

Never turn jars upside down while cooling.

12. What happens when jars are turned upside down.

The seal on CROWN jars is not completed until the jar and contents have cooled. The seal will be affected if the jar is inverted.

13. How do you test CROWN jars for proper seal?

Here is test for CROWN jars:
When jars are cool, tap the lid gently with a spoon. There should be a clear, ringing note if the sealing is good. The lid should also be slightly curved inward. Should the seal be poor, a dull hollow sound, you have a chance to reprocess or use food at once. When food touches the lid, the sound may be dull, but not hollow like an unsealed jar.

14. Should water cover the jars during the boiling water processing?

Yes. Cover the jars at least ½ inch over top of jars. Add water to keep this level if water boils away.

15. What allowance should be made for different altitudes?

For most tables increase times 10 per cent for each 500 feet over the first thousand—except in pressure cooking. Add 1 pound pressure for each additional 2000 feet over first two thousand feet.

16. Should preservative be used in canning?

No.

17. Which products are best packed loosely? Firmly? Why?

Corn, peas, lima beans, greens and meats should be loosely packed so that the heat penetrates completely. Fruits, berries, and tomatoes should be firmly packed because they shrink in processing and their texture does not stop heat penetration. Solid not tight packs should be made of all foods.

18. How long must jars be boiled or sterilized?

Wash jars thoroughly and rinse. Place in pan of clear water with cloth folded at bottom of pan. Set over heat and boil for at least 15 minutes.

19. Can one process two layers of jars at once?

Yes. Simply place a wire rack between layers of canning jars so that boiling water or steam circulates freely.

20. How long will home canned foods keep?

Indefinitely. Provided the canning job is well done, the seal good and air tight, foods will last.

21. Can foods which have been canned and have begun to spoil be recanned?

No. Do not attempt to save spoiling foods. The bacteria in such food makes recanning difficult and consumption of such food dangerous.

22. Is the time shorter in processing pint jars?

Yes, slightly less for pints than quarts. Times given in the processing tables are for quarts but you can use the same times with perfect safety.

23. What effect has the open kettle method of canning on foods?

There is some loss of flavor and food values which are retained in the hot or cold pack methods.

24. Can fruits be canned successfully without sugar?

Yes. Use the fruit juices or water in place of syrup.

25. How does one peel peaches using lye?

Use an iron or agateware vessel. To 1 gallon of water add 2 tablespoons of lye. Bring to boiling point. Place firm, ripe peaches in basket or cheesecloth bag. Dip into solution for about 1 minute. Remove and rinse in cold water; then use towel to rub off skin.

26. How can one prevent peaches and pears from discoloring when canned?

(a) Discoloration is caused by enzyme action or oxidation. To remedy this be sure to heat or process long enough and with sufficient heat to render the enzymes inactive. Increase time if necessary.

(b) When preparing fruit drop it into plain or slightly salted water to stop oxidation.

(c) Fruit will retain original color better if a tablespoon of lemon juice is added to each quart of fruit.

(d) Canned fruit insufficiently processed will sometimes turn brown when exposed to air. Be sure to follow directions fully.

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QUESTIONS AND ANSWERS (Cont'd)

27. How can strawberries be canned so that they do not float or change color?

Precook 5 minutes in syrup and allow to stand for a few hours before packing in jars and processing. After canning always store in dark place to prevent loss of color.

28. Why do berries, other fruits and tomatoes float when canned?

Part of the reason for floating is that the food is overripe, or the food is not packed firmly. Remember these foods shrink during processing; they must be packed tight.

29. Why should foods be graded for canning?

Foods, especially fruits, should be uniform in size and firmness. Do not can mixed kinds or the heat penetration will not be equal. Can fruits of equal ripeness for equal quality. Do not use overripe fruits for canning unless in jams or butters.

30. How does one test fruits for pectin content?

Add one teaspoon of grain alcohol to one teaspoon of cooked juice. DO NOT TASTE. THIS IS POISON. Juices which are rich in pectin will form a large amount of gelatinous material. The amount of "jell" indicates the pectin content.

31. What makes jelly soft? Tough? Crystallize? cloudy?

(a) Jelly is soft or syrupy because more sugar has been used than necessary or boiling (after the addition of sugar) was not continued long enough.

(b) Jelly is tough when insufficient quantity of sugar is used for the pectin content of the fruit. If boiling time was too long the jelly will toughen.

(c) Too much sugar may cause crystals to form in jelly. If boiling time is too long before the addition of sugar, the juice and sugar cannot work together. Sometimes the syrup splatters on the sides of the container and are carried into the glasses. In grape jelly tartaric acid will start crystals. Let this stand as sediment and pour off the real jelly.

32. Should jelly be boiled slowly or rapidly?

Jelly must be boiled quickly or the pectin in the juice will be lost.

33. What causes corn to turn brown in processing?

Too high a temperature will cause corn to give off some of its sugar and become caramelized. Some chemicals in the water affect foods, too.

34. Why do beets turn white?

Overly mature beets will lose color. Select prime beets of the dark red variety. Precooking with about 2 inches of the stem will help the beet retain its juice and color.

35. Why must canned vegetable be boiled before tasting or using?

All vegetables, meats (except tomatoes) must be boiled 15 minutes to destroy the toxins that may have formed on the vegetables in the jars.

36. What causes peas to become cloudy?

Insufficient precooking, some mineral in the water, or peas which are too old may cause cloudiness. Care in handling and use of soft water will help prevent this condition. At times some peas burst in processing. This condition is not harmful, but cloudiness will result. Caution: Cloudy canned goods may indicate flat sour.

37. Why do some vegetables fall apart and look soupy?

Such foods have been overprocessed or are too ripe for canning.

38. Does it injure vegetables to overprocess them?

No. It is better to overprocess than to underprocess. Spoilage may result if foods are underprocessed. Always follow the time table exactly.

39. Should foods stand after gathering before canning?

No longer than necessary. A good rule is can everything within a two hour period after picking.

40. Why is it harder to can vegetables successfully than it is fruit?

Vegetables are non-acid foods. It is more difficult to kill all the bacteria which resist heat.

41. Is it necessary to precook meats before canning?

Most experts agree that precooking meats is necessary. They may be packed raw, but without liquids.

42. How high should meat be packed in a jar?

Pack meats loosely and allow at least 1 inch from top of jar. Add about 4 tablespoons of liquid to precooked meats only.

43. Must the liquid on canned meat be jellied?

No.

44. Should canned meats be heated before eating?

Definitely. All meats must be boiled 15 minutes before tasting.

45. How can one harden fish meat before canning?

Select firm fish meats and soak for 1 hour in a cold brine (½ pound of salt for each gallon of water).

46. Should bones be removed from poultry and game birds before canning?

These products can be canned with or without bones.

47. Should giblets and liver be canned in the same jars with other parts of the chicken or game birds?

No. The flavor of these parts will affect the rest of the meat.

48. How much time must be allowed for animal heat to leave the body of animals or fowls?

Allow 6 to 24 hours. Hang in the open, and be sure that all body heat has left the meat before processing.

49. Should meat or fowl be rolled in flour for canning?

No. Flour retards penetration of heat, flakes off in bottom of jar, and gives a slight flavor to all meats and birds.

50. What causes pickles to turn black?

Hard water or certain chemicals in the water can cause blackened pickles. Addition of vinegar in hard water may overcome this condition.

51. What causes pickles to become soft?

Weak or inferior brine of vinegar will cause softness. When recipes call for cooking pickles, do not boil them too long.

52. What are the reasons for spoilage or jars not sealing?

1. Incomplete sterilization or failure to follow time tables and recipes as given in CROWN literature.

2. Failure to wipe the sealing edge clean before placing lid on jar.

3. Using jars which are nicked or cracked or with faulty sealing edges.

4. Failure to tighten band well before processing.

5. Filling too many jars in open kettle method and allowing them to cool before capping.

53. How can odors be removed from old jars?

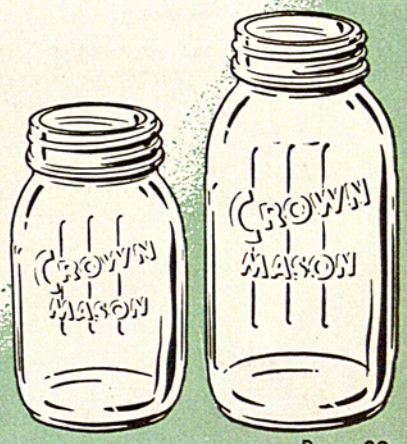
Fill the jars with a solution of water and dry mustard and let stand for several hours. Rinse well with hot water.

54. Should over-ripe fruits be canned?

No, it is far better to make them into jellies, jams or conserves.

55. Does freezing spoil canned meat?

No, but freezing may crack the jar and cause the seal to break and let in bacteria.



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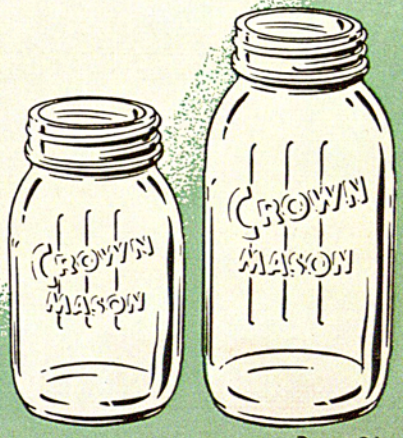
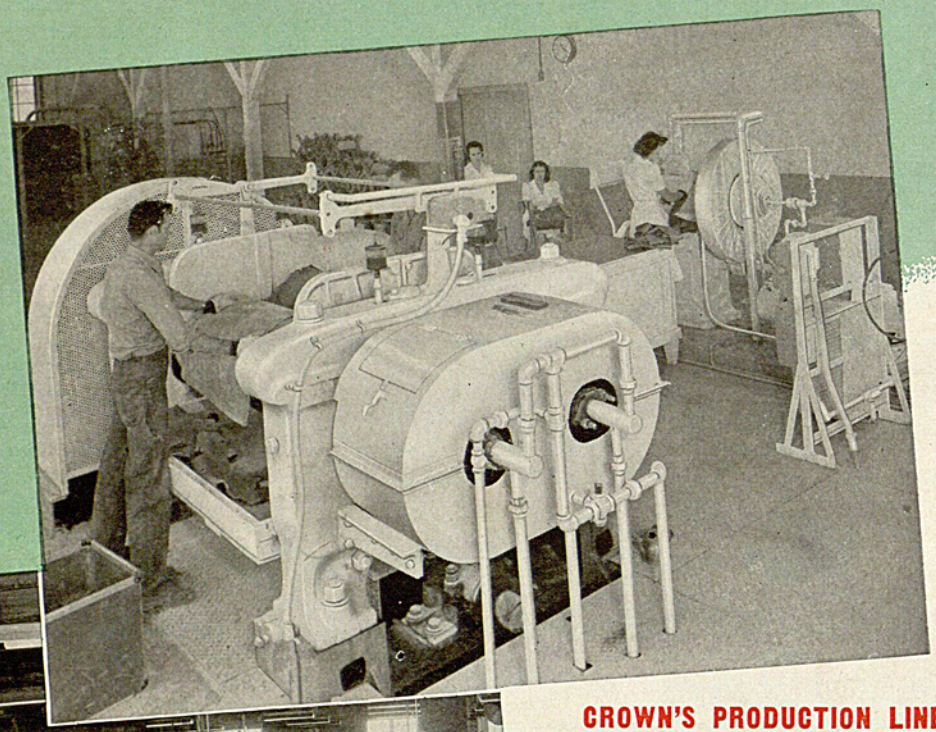
Personal Notes

Personal Notes



CROWN'S RUBBER MILL

CROWN is the only maker of mason jars, caps and canning supplies that maintains its own rubber mill. Here, under constant supervision—from raw material to finished product—every measure is taken for absolutely sanitary conditions. Only top quality rubber is scientifically developed for CROWN'S compound used in CROWN lids.



CROWN'S PRODUCTION LINE

Prior to entering the production line, all CROWN lids are coated with a pure, sanitary white enamel that is proof against all chemical actions in canning. Upon this protective coating, CROWN then presses their special rubber compound around the edges to form the special seal. Thorough inspection during the assembly of the lids insures the cleanliness which is so necessary for safe preservation of foods. CROWN'S deep-hook thread prevents the metal band from sticking to the threads on the jar.

CROWN'S MODEL KITCHEN

All CROWN home canning products are submitted to complete testing processes under home kitchen conditions to insure your getting the highest quality products available. This "home kitchen laboratory" works continuously for better way of food preservation and to develop new ideas to assist you with your canning.

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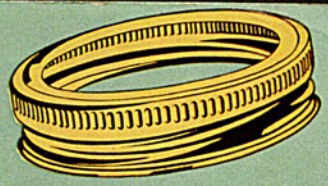
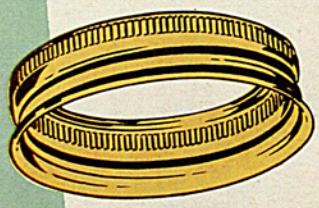


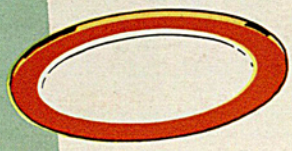
MASON JAR CAPS

CROWN FEATURES



Deep Hook Thread
Easier To Apply
Easier To Remove
More Down Pressure

Safer, More Positive Sealing



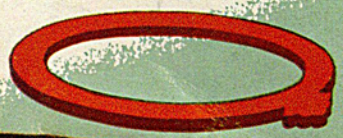
Red Sealing Ring
Safest Known Sealing Compound
Does Not Harden With Age
Vents During Processing

Stands Up Under High Temperature

Packed For Your Convenience
In

CROWN'S DISTINCTIVE PACKAGES

Buy CROWN Products with complete faith in the quality built into every Jar, Ring and Lid because the name CROWN is your assurance of the finest products and latest developments for your Home Canning requirements. All CROWN Jars are made from clear, crystal-like glass that has been given a special heat treatment to insure strength and durability. CROWN Rings retain their shape for re-use time and again because they are made from sturdy CROWN tinplate in CROWN'S own mills. The deep hook threads prevent the rings from sticking to the glass threads of the jar and make them easier to apply and easier to remove. CROWN Lids have a white protective coating on the inside that was developed for food processing and is resistant to chemical action. The special red rubber sealing compound, another exclusive CROWN development perfected by CROWN, provides a perfect, air-tight seal necessary for successful canning. You will find CROWN products available at most stores, packaged in the distinctive Red, Yellow and Black boxes. Always look for the Trade-Mark CROWN



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